

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	AE6BC4E5-C99D-4916-9335-94B0C4BED4CB	UAB5111065302N-1	06/02/2022	15J	NPIS Zero Tolerance Food Safety Verification	381.65(f)	On 06/02/2022, at approximately 1238 hours, while performing my NPIS Zero Tolerance Food Safety Verification on system #1, I (b)(6) observed a piece of intestine approximately 1/4 of an inch in diameter with feces on the outside of it and coming out of the inside of it. The feces were brownish-yellow in color. The feces and the piece of intestine were located on the the inside left flap of the bird with some of the feces also smeared on that area. (b)(6) and (b)(6) were shown the feces and notified that the establishment was not in compliance with 9 CFR 381.65(f). A retest was immediately performed at 1245 hours and passed, a second retest was performed and passed as well. The carcass with the feces on it was reconditioned, inspected and put back into production. (b)(6) stated that the bird washer pressure was too low and as a corrective action maintenance adjusted the bird washer pressure by 10 PSI. The establishment has failed to prevent carcasses from entering the chill system. This NR is being linked to NR #UAB0216053531N/1 from the same root cause written on 5/31/2022.	CLOSED
P9197	Perdue Foods, LLC.	D55225B7-214C-4892-8D51-B092FE5BEF32	UAB0212063302N-1	06/02/2022	03J02	Slaughter HACCP	381.76(b)(6)(ii)(A), 417.5(a)(1)	At 1132 hours on Thursday June 2, 2022, while I (b)(6) (b)(6) was performing my (b)(6) (b)(6) duties on NPIS system #2, I observed an undrawn carcass on the line. Production had stopped the line and I observed the carcass hanging by one leg on a red shackle that was not cut open therefore not eviscerated with the whole viscera (liver, heart, gizzard, intestines) still inside the carcass. The carcass was released to production management to open, eviscerate, sort and place back into flow. (b)(6) and (b)(6) (b)(6) were shown the carcass and notified of the noncompliance with 9 CFR 381.76(b)(6)(ii)(A) and 417.5(a)(1). According to the plant's NPIS plan (b)(4) (b)(4) (b)(4) As a corrective measure, (b)(6) dropped the line speed on system #2 by (b)(4) which is (b)(4) at 1148 hours. Maintenance was notified at 1154 hours and the guide bar was adjusted. The line speed was turn back up to (b)(4) at 1248 hours. This noncompliance is linked to UAB4709054831N-1 written on 05/31/22 for the same root cause which in this instance, is the establishments failure to sort the carcass prior to Carcass Inspection. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.	CLOSED

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P9197	Perdue Foods, LLC.	E6FF454C-6ECD-4C40-897C-66F31EEFC9A6	UAB2006 060202N -1	06/02/2022	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(1), 416.2(d)	<p>On 6-2-22 at approximately 0540 hours, while touring the Icehouse Area I, (b)(6) observed the following deficiencies. Inside the Icehouse were numerous pieces chicken meat pieces scattered across the floor (product contact surface). The product ice is stored directly on the floor of the icehouse. Also, on several plastic curtains were 5 or more pieces of chicken. Exposed totes of product contact ice are transported through these plastic curtains by establishment personnel throughout the day. Inside the Icehouse vestibule I observed a metal shelf with a box of opened plastic boot liners (product contact surfaces) on it. The cardboard box that the boot liners were stored in was saturated with water and I observed that there was water from overhead structures that was falling onto the boot liners and boot liner cardboard box. Some of the water was coming from a leak in the ceiling and I observed water dripping at a rate of approximately 5-6 drips/min. Additionally, I saw that there was a section of the ceiling that had heavily beaded condensation. I observed that there were two metal fans on the outside of the icehouse vestibule doorway that were covered with a thick black unidentified build-up. I took regulatory control of the icehouse area with U.S. Rejected Tag # B-45712057. I informed (b)(6), (b)(6), and (b)(6) that the establishment was not in compliance with 416.13(c), 416.2(b)(1), and 416.2(d). I confirmed with (b)(6) that no establishment employees had entered the ice house during that shift indicating that the meat pieces observed on the icehouse floor were from a previous day's production. At the time of my observations, no one from the establishment was addressing the deficiencies. The establishment opted to discard the box of boot liners, placed plastic under the leak in the ceiling, removed the condensation and cleaned/sanitized the Ice floor and curtains. I verified that sanitary conditions were restored on Icehouse and vestibule (b)(6) stated that the fans would be clean by Maintenance personally by start up on 06-03-22. At approximately 0732 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag# B-4571205.</p>	CLOSED

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P9197	Perdue Foods, LLC.	F7580922-AB07-4E36-BB42-A17D1591B430	UAB3706063202N-1	06/02/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On 6/2/22, after the facility was released for inspection I, (b)(6) performed my Pre-Operational SSOP Review and Observation task. I performed this inspection on System #1 Picking room Machines, Rehang table on System #1, Chiller #1, 2nd Sorter's stand on System #1, Grading, Cut-Up Department and the #2, and X-ray in the Deboning Department. This was done after the establishments Pre-Operational inspection and before the start of production. After the Establishment called for inspection of the Picking Room around 0400 hours and after inspecting the Evisceration area, I found this deficiency: On the Chiller #1 at approximately 0438 hours, I observed numerous beaded water droplets on the silver Chill water fill line pipe that runs on top of the entire length of the chiller. There were also approximately 8 - 10 chicken particles about 1/8 of an inch on the smaller water pipe adjacent to the chill water fill line pipe. I applied regulatory control with US Rejected Tag #B-45712204. Plant Manager Woody Hawkins was in the area and was notified of this noncompliance and the failure to comply with 9 CFR 416.13(a) and 416.14. He had an associate wipe the condensation from the Chill water fill line pipe and reclean the smaller pipe adjacent to this one. After verifying sanitary conditions had been restored, I released regulatory control at approximately 0444 hours. At 0629 hours in the Grading Department on the #2 Grading table, I found fat particles ranging from 1 and 1/4 of an inch to about 1/4 of an inch under the plastic curtains that hang in front of the silver rack unloader bar where the birds exit the chiller. On the Grading table #3, I found approximately 6 - 8 dried up chicken particles on the silver rack in between the silver metal bars also where the birds exit from the chiller. I also found 4 - 5 particles about 7/8 of an inch under the curtains on this table as well. (b)(6) (b)(6) was notified of this noncompliance and the failure to comply with 9 CFR 416.13(a) and 416.14. I verified the table was recleaned and sanitary conditions were restored. At 0649 hours in the Deboning Department on the #2 x-ray machine, I found fat from the previous day's production approximately 7/8 of an inch under the blue conveyor belt. I also found fat ranging from 7/16 of an inch to 9/16 of an inch further down on the under side of the blue belt. Right beside the blue conveyor belt and along the silver bar, I found about 3 - 4 more pieces of chicken particles about 9/16 of an inch in size. I applied regulatory control to the x-ray machine with US Rejected Tag # B-45712116. (b)(6) (b)(6) was notified of this noncompliance and the failure to comply with 9 CFR 416.13(a) and 416.14. After verifying the x-ray machine was recleaned and sanitary conditions were restored, I released regulatory control at 0654 hours. This noncompliance is associated to NR#UAB0510063601/N written on June 1, 2022 from the</p>	CLOSED

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								<p>same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 36 Pre-Op tasks have been performed and 19 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 52.78% of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of their SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination of adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.</p>	

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P9197	Perdue Foods, LLC.	F9690379-1C65-4C56-8DE5-123E5BCC4889	UAB3808065602N-1	06/02/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Thursday June 2, 2022, at approximately 0730 hours, after the facility was released for inspection I, (b)(6) accompanied by (b)(6) performed a routine pre-operational SSOP Review and Observation task in Debone Department. This was done after the establishments pre-operational inspection and before the start of production. While performing my pre-operational duties on the blue trim waste line, I observed a build-up of grease on the left (b)(4) wheel located at the end of the belt where it folds (product contact surface). The grease was brownish in color and approximately 1/16th of an inch thick and was around the entire wheel. I took regulatory control by placing U.S. Rejected tag #B-45712040 to the conveyor. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected equipment was cleaned and sanitized. At approximately 0739 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected tag #B-45712040. At this time (b)(6) identified a LO/TO safety issue and pre-operational inspection was suspended for approximately 20 mins while the establishment addressed and corrected the problem. At approximately 0805 hours, while performing my pre-op task on trim line #2, (b)(6) and I, observed heavily beaded condensation on the bottom of two overhead silver pipes and the bottom of the 2 overhead drip pans under the air conditioning units (nonproduct contact surfaces) located above the trim line #2 conveyors (product contact surface). Additionally, one of the overhead drip pans was completely filled with condensation and appeared to have a small leak in the corner of it that was continuously dripping on the trim line conveyor at a rate of approximately 6-7 drips/min. I took regulatory control by placing U.S. Rejected tag # B-45712039 to the line. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. (b)(6) instructed a sanitation employee to removed the condensation. (b)(6) and I observed that as the condensation was being wiped off with a squeegee a majority of it was dripping off of the squeegee and overhead structures and falling directly on line #2 below. The establishment continued wiping off the rest of the condensation and maintenance hung plastic under the leak in the drip pan. The trim line conveyors were cleaned and sanitized. At approximately 0850 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected tag # B-45712039. At approximately 0812 hours, while performing my pre-op duties on trim line (b)(4), I asked one of the (b)(6) associates to remove the white (b)(4) cutting boards (product contact surface) located at each station. I observed a piece of fat, approximately 6 inches long, under the first white cutting</p>	CLOSED

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								<p>board, and pieces of fat, too numerous to count and approximately 1/16-1/4 inches in size, scattered along the length of the metal side that encloses the belts (product contact surface). Also, there was a build-up of grease (approximately 1/16 of an inch thick) around the Teflon wheels that moves the blue and red conveyor (product contact surfaces). I took regulatory control of (b)(4) with U.S. Rejected tag # B-45712038. (b)(6)</p> <p>(b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. All affected equipment were cleaned and sanitized. At approximately 0817 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected tag # B-45712038. In the same department at 0823 hours, while performing my pre-op inspections on Rapids #2 and 5, I observed pieces of fat on the inside doors of both Rapids, a build-up of grease in and on the chutes, pieces of fat and grease on the inside windows, and pieces of fat, too numerous to count, on the blue conveyor belt inside the Rapid machine (product contact surfaces). I took regulatory control by applying U.S. Rejected tag # B-45712039 to the affected equipment.</p> <p>(b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. All affected equipment was cleaned and sanitized. At approximately 0837 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected tag # B-45712039. While inspecting the Incline breast conveyors for Rapids 1, 2, and 3, (b)(6) and I observed that there was a section of the conveyors covered with an approximately 3 foot long metal shield. When looking in the crack under the metal shield it appeared that there was an excessive meat and fat build-up on the sections of the conveyors underneath the metal shields. The establishment removed the metal shields from the 3 incline conveyors and we observed a thick brown residue on the white Teflon, metal shielding and side walls of the conveyors (product contact surfaces). On the conveyors themselves (product contact surfaces) we observed meat and fat particles ranging in size from 1/16-1/2 inches and too numerous to count. I took regulatory control of the 3 incline conveyors with U.S. Rejected tags #B-45712034, B-45712036 and B-45712033. On the adjacent Incline Tenderloin conveyor for Rapid #6 we observed the inside stainless-steel crossbars, stainless-steel side walls, white Teflon wheels, and the inside and outside surfaces running the entire length of the upper conveyor were completely covered with a thick yellowish-brown product residue and pieces of meat and fat approximately 1/4-1/2 inches in size and too numerous to count. I took regulatory control of the conveyor with U.S. Rejected tag #B-45712035. (b)(6)</p> <p>(b)(6) was notified that the</p>	

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								<p>establishment was not in compliance with 9 CFR 416.13(a) and 416.14. All affected equipment was recleaned and sanitized. At approximately 0910 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected tags #B-45712034, B-45712036, B-45712033, and B-45712035. This noncompliance is linked to NR UAB3706063202N/1 written on 06/02/22 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. The present 60 days trend and high number 52.78% of pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation failure to properly /effectively address this trend of pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination or adulteration of product can result in further enforcement action by FSIS Inspection Personnel.</p>	

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P9197	Perdue Foods, LLC.	B94AFAF1-6505-4F21-907A-BC8F BEC2DAB1	UAB1109 063703N -1	06/03/20 22	15J	NPIS Zero Tolerance Food Safety Verification	381.65(f)	<p>On Friday June 3, 2022, at 0921 hours, I, (b)(6) performed a NPIS Zero Tolerance Food Safety verification task on system #2. I observed feces on one of the ten carcasses checked. The feces were brownish in color with a pasty consistency located on the bottom left side of the breast. (b)(6) was shown and notified of the failure to meet the establishments critical limit. The establishment initiated corrective actions by notifying Maintenance. I verified that QA perform the first passing retest at 0931 hours. The second retest was at 1049 hours and did not pass. Retest were performed until two consecutive checks passed at 1037 hours and 1049 hours. The establishment failed to meet the regulatory requirements of 9CFR 381.65(f). The Establishment stated that the cause of deviation was that the bolt for the guide bar on the line bird washer came loose due to vibration. Actions taken by the establishment to correct the deviation was that maintenance reset the guide bar and put a lock nut on the bolt. The carcass was reconditioned and presented to me for re-inspection. I verified the carcass was free of feces and it was placed back into flow. Production started continuous sampling at post chill, no suspect product was retained because of the deviation. According to the establishments Attachment 8.13 HACCP Corrective action Log to prevent this from happening again, (b)(4) The establishment is not preventing carcasses with fecal material from entering the chill system. A similar noncompliance record UAB5111065302N-1 was documented on 05/31/2022 with the same cause with feces found on the carcass.</p>	CLOSED

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P9197	Perdue Foods, LLC.	0FA887D6-E10B-4FBE-864B-1296542F6A29	UAB4307065406N-1	06/06/2022	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On 6/06/22 at approximately 0707 hours while performing CI duties on system 3, I, (b)(6), observed one whole chicken carcass with brownish unidentified foreign material smeared between drumstick and thigh. The foreign material smear was approximately 1 or more inches in length. At the time I observed the unidentified foreign material on the carcass, the carcass had gone past the employee checking carcasses for grease and foreign material prior to entering the Chiller 3. (b)(6), (b)(6), and (b)(6) were notified that the establishment was not in compliance with 9 CFR 416.13(b). The establishment reconditioned the carcass in accordance with their program. (b)(6) gave the following preventative measure verbally: (b)(4) (b)(4) (b)(4) (b)(4) The establishment recondition the affected chicken carcasses and placed back into production. In response to NR UAB3108050928N-1 written on 05/28/2022 pertaining to black grease found on the poultry carcass in evisceration prior to entering the chill system. Permanent Measure: As a long-term preventative (b)(4) (b)(4) (b)(4) (b)(4) (b)(4) At this time all brushes should be installed, operational, and reflected in the HACCP Plan. Temporary Measure: (b)(4) (b)(4) This temporary measure will dissolve once the permanent measure is put in effect and not sooner. The establishment still failed to prevent carcasses from entering the chiller with foreign material/grease after their temporary measure was put in place.</p>	CLOSED

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P9197	Perdue Foods, LLC.	FD319609-DB23-4251-9BBC-4CF705E9FB9F	UAB1408060006N-1	06/06/2022	01D01	SPS Verification	416.2(d), 416.4(d)	<p>On 6/6/2022, at approximately 0808 hours, while performing my Operational SSOP Review and Observation task in the Debone department, I (b)(6) observed the following discrepancies. In the X-Ray area of the Debone department, I observed a bottle of water sitting on top of one of the conduit boxes running perpendicular above the (b)(4) conveyor belt (product contact surface) that had product on it at the time, a dirty piece of clear plastic hanging half the way off a conduit box that had beaded condensation on it and running parallel with and above the (b)(4) conveyor belt, a white squeegee and a sponge mop lying on the catwalk. I took regulatory control of the area by applying U.S. Rejected tag # B-45712032 to the (b)(4) conveyor belt. (b)(6) was informed of the non-compliance. Maintenance placed a piece of plastic over the product on the belt to wipe the condensation and remove the piece of plastic from over the conveyor belt. In my presence the condensation was wiped from the bottom of the conduit box, the water bottle and the plastic were removed from the top of the conduit boxes, and the squeegee and sponge mops were cleaned and sanitized with chlorine. After verifying that sanitary conditions had been restored, I removed the U.S. Rejected tag and released the area at 0817 hours. The establishment was not in compliance with 9 CFR 416.4(d) and 416.2(d).</p>	CLOSED

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P9197	Perdue Foods, LLC.	84515AB8-1AA9-4A18-88E8-7EBB82C11765	UAB3607060707N-1	06/07/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Tuesday June 7, 2022, at approximately 0450 hours, after the facility was released for inspection I, (b)(6) performed a routine pre-operational SSOP Review and Observation task in Evisceration and Debone Departments. This was done after the establishments pre-operational inspection and before the start of production. While performing my pre-operational duties on the system 3 gizzard cutter cabinet, I observed pieces of chicken meat, fat and grease on the pack shackles (product contact) and the inside of the cabinet door. The fat and meat ranged in size from 1/32 of an inch to 3/16 of an inch and were scattered about the inside of the cabinet. I took regulatory control by placing U.S. Rejected tag # B-45712031 on the cabinet. (b)(6) was notified that the establishment is not in compliance with 9 CFR 416.13(a) and 416.14. The affected piece of equipment was cleaned and sanitized. At approximately 0458 hours, after verifying that sanitary conditions had been restored, I removed U.S. tag # B45712031. While in the same department at 0455 hours, I observed UFM, fat, and brown specks in post dip tank #2 (product contact surface). I took regulatory control by placing U.S. tag# B-45712030 on the tank (b)(6) was notified of the non-compliance. The dip tank was emptied and cleaned. At approximately 0514 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected tag # B-45712030. At approximately 0707 hours, while performing my pre-operational task in the X-ray area of the Debone department, I observed strings of dirty fat wrapped around the turn wheel of lines 1 and 2 that are located above the (b)(4) belts. The strings of fat ranged in sizes from 5 to 9 inches long. In that same area of X-ray, I observed a build-up of grease, approximately 3/16 of an inch thick, and pieces of fat and chicken on the side walls as well as the (b)(4) belts themselves (product contact surface). The build-up was present on all 10 (b)(4) belts and walls. I took regulatory control of the belts by placing U.S. Rejected tag # B-45953558 on the belts. Kataria Powell, (b)(4) Plant Manager and (b)(6) were notified of the non-compliance. The belts were cleaned and sanitized. After verifying that sanitary conditions had been restored, I removed tag # B-45953558 and released the area at 0744 hours. This noncompliance is linked to NR UAB3808065602N/1 written on 06/02/22 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. The present 60 days trend of pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the</p>	CLOSED

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								creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation. Failure to properly /effectively address this trend of pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination or adulteration of product can result in further enforcement action by FSIS Inspection Personnel.	
P9197	Perdue Foods, LLC.	9C9D28F3-52FE-4B27-A5CF-B2C A54194F2E	UAB0617 061108N -1	06/07/20 22	01C02	Operational SSOP Review and Observation	416.13(c)	On 6-7-22 at approximately 0054 hours, while performing my SSOP Review & Observation task in Debone department , I (b)(6) observed an employee picking up a chicken front half off the floor which was laying in standing water. The employee threw the chicken front into the Rapid Machine#3. At that time, I immediately took regulatory control and had the operator stop the machine. (b)(6) was notified that the establishment was not in compliance with 9CFR 416.13(c). At that time, he had an employee take approximately 15 chicken front halves out of the machine and condemned them .The machine was washed and sanitized. The machine was restarted. This noncompliance documents the failure of the establishment's written SSOP's procedures to prevent cross contamination product during processing and their failure to monitor or implement establishment's written SSOP plans.	CLOSED

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P9197	Perdue Foods, LLC.	ECEF8975-86F4-4310-AA88-6E8D14007C3E	UAB4409060507N-2	06/07/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Tuesday June 7, 2022, at approximately 0732 hours, after the facility was released for inspection I, (b)(6) performed my Pre-Operational SSOP Review and Observation task. This was done after the establishments pre-Operational inspection and before the start of production. In the Cut- Up Department on the Leg line, I observed too numerous to count pieces of chicken meat and fat inside the salvage table (product contact surface) ranging in size from 3/16-3/8 inches. I observed these pieces of chicken fat throughout the entire table. I took regulatory control of the salvage table with U.S. Rejected Tag #B-31722701. I notified (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected equipment was cleaned, sanitized, and re-inspected. After verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag #B-31722701 at approximately 0737 hours. At 0738 hours in the Cut-up department I observed fat particles too numerous to count inside the Cope machine. I also observed fat particles lodged in the grooves of blue belt of the Cope machine, (product contact surface). I took regulatory control of the Cope Machine with U.S. Rejected Tag #B-31722702. I notified (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected equipment was cleaned, sanitized, and re-inspected. After verifying that sanitary conditions had been restored, I released regulatory control by removing U.S. Rejected Tag #B-31722702 at approximately 0743 hours. This noncompliance is associated to NR# UAB360706070N/1 written on June 7, 2022 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. The present 60 days trend of pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation. Failure to properly /effectively address this trend of pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination or adulteration of product can</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								result in further enforcement action by FSIS Inspection Personnel.	
P9197	Perdue Foods, LLC.	FFAB4DA9-EAC3-4C86-85B4-5C4ECC3D5B6C	UAB5112064108N-1	06/07/2022	01D01	SPS Verification	416.2(b)(2), 416.4(d)	<p>On Tuesday 6-6-22 while performing a routine walkthrough, I (b)(6) and (b)(6) observed the following deficiencies. At approximately 1431 hours, while walking through the Cut-Up area, I noticed 2 cardboard boxes that were improperly stacked. The bottom of the upper box was in contact with the blue liner of the box below. These boxes are supposed to be stacked with alternate rows upside down, so that liners touch liners and cardboard touches cardboard. This prevents any box that was placed on an insanitary surface from contaminating a liner which will be in contact with product. I informed (b)(6) and (b)(6) immediately had a plant associate remove the affected liner and condemn it while I was still present. Continuing the walkthrough, I entered the Shipping area from the Ice pack cooler. I observed a large area of black, slushy unidentified build up on the cement floor. The Perdue jack drivers were steadily driving through this substance without any attention given to this area. This creates insanitary conditions by tracking and splashing the black material across the boxes of product. I informed (b)(6) of the noncompliance with 9 CFR 416.2(b)(2). (b)(6) stated that the floor would be cleaned and I inspected the area later to verify. This noncompliance is linked to UAB4419051026N/1 written on 5-26-22 for the same root cause, which in this instance is the establishments failure to control and manage stacking boxes properly. This document serves as written notification that continued failure to comply with regulation requirements could result in additional regulatory and/or administrative action.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2023-007

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	0FD96C6C-81C7-4250-97CB-CBD1A2963BB6	UAB4120064508N-1	06/08/2022	01D01	SPS Verification	416.2(b)(3)	On Wednesday 6-8-22 at approximately 1621 hours while performing a walkthrough of the Icepack cooler, I observed the following noncompliance. Loading dock door #14, a trailer was parked against the building and there was an approximately 6-inch gap in size between the bottom of the trailer and the bay door on one side. This gap was visibly open directly to the outside and it could allow entrance of vermin and dust. A pillow was placed on the right side of the bay door, blocking the gap as required, but the left side had no pillow. At that time of my observation there was no one loading or unloading the truck. I informed (b)(6) of the noncompliance, who then notified (b)(6) and (b)(6). While I was walking to the shipping area speaking to them all, an employee placed the missing pillow over the gap. The gap was appropriately blocked, and the compliance had been restored. This document serves as written notification that establishment has failed to implement effective measures to meet the regulatory requirements cited above could lead to additional and/or enforcement actions.	CLOSED
P9197	Perdue Foods, LLC.	1E13F2D9-6594-4C1E-A15C-B24E62579D23	UAB2909060708N-1	06/08/2022	03J02	Slaughter HACCP	381.76(b)(6)(ii)(A), 417.5(a)(1)	At 0717 hours on Wednesday June 8, 2022, while I (b)(6) was performing my Carcass Inspection (CI) duties on NPIS system #3, I observed a carcass hanging by two legs on a red shackle with approximately 2 inches of the intestine hanging from the back of the carcass. I stopped the line, and the floor associate, removed the carcass, and I restarted the line. On further observation, the carcass was cut open and was not eviscerated with the whole viscera (liver, heart, gizzard, intestines) still attached to the carcass. At 0720 hours, the carcass was released to production management to eviscerate, sort and place back into flow. (b)(6) was notified of the noncompliance with 9 CFR 381.76(b)(6)(ii)(A) and 417.5(a)(1). According to the plant's NPIS plan (b)(4) (b)(4) As a corrective measure, (b)(6) verbally stated that daily training will continue, and an associate will be added to the line before the CI stand. At 0724 hours the line speed was reduced to (b)(4) for 1 hour. This noncompliance is linked to UAB0212063302N-1 written on 06/2/22 for the same root cause which in this instance, is the establishments failure to sort the carcass prior to Carcass Inspection. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	3445E3E9-13C7-45EB-8DEE-FCBADC1C0B36	UAB5509061808N-1	06/08/2022	01C02	Operational SSOP Review and Observation	416.13(b), 416.15(b)	<p>On 6/08/22 at approximately 1007 hours while performing CI duties on system 2, I, (b)(6) observed one whole chicken carcass with grease on both drumsticks approximately a inch long. As I continued watching the carcass go down the line, it had gone past the point where an associate was supposed to be staged at checking for grease/unidentified foreign material prior to entering the Chiller but no associate was in place at the time. I stopped the line and had a floor associate to pull the carcass off the line. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(b) and 416.15(b). The establishment reconditioned the carcass in accordance with their program and the carcass was put back into flow. (b)(6) gave the following preventative measure verbally: A Line lead or member of management will be at the line after lunch to verify that someone is in place after the CI stand. In response to NR UAB3108050928N-1 written on 05/28/2022 pertaining to black grease found on the poultry carcass in evisceration prior to entering the chill system. Permanent Measure: As a long-term preventative the establishment will be installing Carcass (bird) brushes on each line after the bird washers but prior to the CI stations to remove all access foreign material that was not captured by the previous interventions. These brushes are set to be installed and operational no later than Monday August 7, 2022. At this time all brushes should be installed, operational, and reflected in the HACCP Plan. Temporary Measure: Beginning June 6, 2022, and until the carcass brushes are installed (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p> <p>(b)(4) (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) The establishment still failed to prevent carcasses from entering the chiller with foreign material/grease after their temporary measure was put in place. This noncompliance is associated with UAB4307065406N/1 written on 06/07/2022 with the same the same root cause.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	4037A1EF-F02F-411E-A403-6CB3A1569804	UAB4606060808N-1	06/08/2022	01D01	SPS Verification	416.2(a)	<p>On 6/8/22 at approximately 0716 hours while performing my Good Commercial Practices task, I, (b)(6) observed 6 live roaches in picking room 3. There were 4 on the upper wall above the door entering the picking room and leading down towards the stunner room 3, 1 on the green grate over the drain in the stunner room and 1 on the upper wall of the stunner room over the area where the birds are entering the stunner room. I immediately notified (b)(6) who was inside the picking room at the time. The roaches were hosed off the wall and killed by associate (b)(6). The wall was sanitized, washed and restored to sanitary condition. (b)(6) and (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.2(a). When I left that area and went through the electrical room leading to the outside, I observed 2 more roaches on the wall of that room. I showed these also to (b)(6). The roaches were knocked down and killed. This noncompliance is linked to NR# UAB-2508055227 N/1 written on 05/28/22 from the same root cause, pests in the establishment. This document serves as written notification that continued failure to implement effective measures and to meet the regulatory requirements cited above could lead to additional regulatory and/or enforcement actions.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	1B5BAF5E-9D20-4D59-897B-5289FB0C2B89	UAB2417063309N-1	06/09/2022	03J02	Slaughter HACCP	381.76(b)(6)(ii)(A), 417.5(a)(1)	<p>At 1723 hours on Thursday June 9, 2022, while I (b)(6) was performing my Carcass Inspection (CI) duties on NPIS system #2, I observed a carcass hanging by two legs on a grey shackle with approximately 3 inches of the intestine hanging from the side of the carcass. I stopped the line, and the floor associate, removed the carcass, and I restarted the line. On further observation, the carcass was cut open and was not properly eviscerated. At 1725 hours, the carcass was released to production management to sort and place back into flow. (b)(6) was notified of the noncompliance with 9 CFR 381.76(b)(6)(ii)(A) and 417.5(a)(1). According to the plant's NPIS plan (b)(4) (b)(4) (b)(4) As a corrective measure, (b)(6) verbally stated that daily training will continue. At 1726 hours the line speed was reduced to (b)(4) for 1 hour. This noncompliance is linked to UAB2909060708N-1 written on 06/08/2022 for the same root cause which in this instance, is the establishments failure to sort the carcass prior to Carcass Inspection. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED
P9197	Perdue Foods, LLC.	43FDE245-B005-4C81-A84E-D1B63AD3B0EE	UAB0018064009N-1	06/09/2022	01D01	SPS Verification	416.2(d)	<p>At approximately 1755 hours, on Thursday, June 9, 2022, I (b)(6) observed beaded condensation on the grey cable tray directly above the entrance to the main chiller on System #3. (b)(6) (b)(6) was shown this deficiency and notified of this noncompliance. (b)(6) had the condensation removed at 1805 hours. This noncompliance is linked to UAB0212051027N-1 written on 05/27/2022 for the same root cause which in this instance, is the uncontrolled condensation in the Evisceration Department. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	A221D173-7F46-4EF8-AB25-8C727B8CA1DA	UAB0309063309N-1	06/09/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Thursday June 9, 2022, at approximately 0732 hours, after the facility was released for inspection I, (b)(6) performed a routine pre-operational SSOP Review and Observation task in Ground Chicken and Debone Departments. This was done after the establishments pre-operational inspection and before the start of production. While performing my pre-operational duties at 0752 hours inside the ground chicken unit hopper, other parts and the auger were numerous pieces of chicken meat, fat, and grease. (product contact). The fat and meat ranged in size from 1/32 of an inch to 3/16. I took regulatory control by placing U.S. Rejected tag # B-45953934 on the ground chicken unit. The entire bottom of the stainless - steel table between the compacts were several of pieces of chicken fat and meat. I took regulatory control with U.S. Rejected tag # B 45953904.</p> <p>(b)(6) was notified that the establishment is not in compliance with 9 CFR 416.13(a) and 416.14. The affected piece of equipment was cleaned and sanitized. At approximately 0805 hours, after verifying that sanitary conditions had been restored, I removed U.S. tag # B45712031. This noncompliance is linked to NR UAB5107062709 N/1 written on 06/09/22 from the same root cause, which in this instance is the establishment's continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. The last 60 days the present trend and high number of 57.14 % of Pre-Operational sanitation NR's indicate that the establishment is failing to effectively monitor the implementation of their SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOP's and the procedures therein in preventing direct contamination of adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOP's and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliance's and failure to reassess your SOP's in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	B2A49D8B-89AD-46C1-A752-A23495B68723	UAB5107062709N-1	06/09/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Thursday June 9, 2022, at approximately 0744 hours, after the facility was released for inspection I, (b)(6) performed a routine pre-operational SSOP Review and Observation task in Evisceration and Cut-Up Departments. This was done after the establishments pre-operational inspection and before the start of production. While performing my pre-operational duties on (b)(6) lines and in the Cut-Up department, I observed specks of meat and fat on the bottom portion of each shackle (product contact). The fat and meat ranged in size from 1/32 of an inch to 1/16 of an inch. I took regulatory control by placing U.S. Rejected tag # B-31722725 on the shackles. (b)(6) and Woody Hawkins, (b)(6) Plant Manager, were notified that the establishment is not in compliance with 9 CFR 416.13(a) and 416.14. The affected shackles were cleaned and sanitized. At approximately 0808 hours, after verifying that sanitary conditions had been restored, I removed U.S. tag # B-31722725. At approximately 0800 hours, while performing my pre-operational task on the wing line in the Cut-Up department, I observed a build-up of grease, approximately 1/16 of an inch thick on the side walls of the wingette crossover belt (product contact surface). The build-up was present the entire length of the inside metal side walls that encloses the belt. I took regulatory control of the belts by placing U.S. Rejected tag # B-31722724 to the belt. (b)(6) and (b)(6) were notified of the non-compliance. The belt was cleaned and sanitized. After verifying that sanitary conditions had been restored, I removed tag # B-31722724 and released the area at 0826 hours. This noncompliance is linked to NR UAB4409060507N/2 written on 06/07/22 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. The present 60 days trend of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation. Failure to properly /effectively address this trend of pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination or adulteration of product can</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								result in further enforcement action by FSIS Inspection Personnel.	
P9197	Perdue Foods, LLC.	58C01952-FE98-4C7F-AC90-2DC60E680C24	UAB0608064610N-1	06/10/2022	01C02	Operational SSOP Review and Observation	416.13(c)	<p>On June 10, 2022, at approximately 0532 hours, while performing my Operational SSOP Review and Observation task in the Ice Pack Cooler, I (b)(6) observed a combo of chicken thighs half covered with an orange plastic cover (product contact surface). The orange plastic cover had mud on the inside as well as the outside of the cover. The cover was draped down and touching the product inside the combo. I immediately took regulatory control by attaching U.S. Rejected tag # B-45712227 on the combo. (b)(6) was informed of the establishments failure to comply with 9 CFR 416.13(c). At approximately 0642 hours, management chose to render the product and I observed as (b)(6) (b)(6) label the combo as Rendered and the U.S. Rejected tag # B-45712227 was removed. This non-compliance is being linked to NR # UAB0617061108N/1 written on June 7, 2022, from the same root cause which is Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOPs.</p>	CLOSED
P9197	Perdue Foods, LLC.	5A1CC6F0-CD97-4AB8-88A7-2C925EAC781A	UAB2422061810N-1	06/10/2022	01D01	SPS Verification	416.4(d)	<p>On Friday 6-10-2022 while performing a routine walkthrough, I (b)(6) observed the following deficiency. At approximately 1542 hours, while walking through Thigh Deboning into Cut-Up, I noticed 7 cardboard boxes at the leg quarter scale were improperly stacked so bottoms of the boxes were in contact with the liners of the boxes below. (b)(4) (b)(4) (b)(4) (b)(4) (b)(4) (b)(4) (b)(6) (b)(6) was notified of the noncompliance, (b)(6) at that time called (b)(6) on the radio. (b)(6) started removing all liners from the boxes and condemned them in my presence. This noncompliance is associated to UAB5112064508N/1 written on 6-8-2022 for the same root cause, which in this instance is the establishments failure to control and manage stacking boxes properly. This NR has not been responded to. This document serves as written notification that notification that continued failure to comply with regulation requirements could results in additional regulatory and/or administrative action.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	92122A7E-96D8-4905-9F2B-21E023028B2E	UAB3611062310N-1	06/10/2022	01D01	SPS Verification	416.2(b)(3)	On Friday June 10, 2022, at approximately 1103 hours, while performing my Operational SSOP Review and Observation in the Ice Pack Cooler, I (b)(6) accompanied by (b)(6) and (b)(6) (b)(6) observed the Ice Pack Cooler dock door #12 partially opened about 8 inches or more from the floor with no trailer in place. This presented an access directly to the outside of the establishment which is a violation of 9 CFR 416.2(b)3. I took regulatory control by informing (b)(6) whom was in my immediate presence, of the establishments failure to comply with the regulation stated above. I did document tag #B-45712228 but did not have a chance to attach it because (b)(6) (b)(6) immediately pulled the door down to bring the opened door back into compliance. This noncompliance is being associated with NR #UAB4120064508N written on June 08, 2022, from the same root cause which in this instance is the failure to prevent the entrance of vermin such as flies, rats and mice.	CLOSED
P9197	Perdue Foods, LLC.	BC1F5948-6B22-46F0-8F36-84BB6CF06506	UAB3718062410N-1	06/10/2022	01C01	Operational SSOP Record Review	416.16(a)	On 6/10/22 at approximately 1715 hours, while reviewing the Operational SSOP Records for the week of 6/6/22 - 6/9/22, I found this noncompliance: There was a noncompliance written on 6/8/22 in the Deboning Department because an associate picked up a front half chicken part that was lying in standing water and threw it into Rapid Machine #3 without following the plant's procedures. After reviewing the records, this discrepancy was not documented on the Attachment 8.1 Daily Operational Sanitation Check Sheet. The Attachment 8.13b SSOP Corrective Action Log, as required by the Establishment's program, was not included in these records either. There was also a discrepancy checked on 6/9/22 in the Perfect Portions Department. This noncompliance was checked on the Attachment 8.1 Daily Operational Sanitation Check Sheet as "Rejected" because of condensation on the drip pans leading toward Saddle Pack. While reviewing the Operational Records, I found there was no Attachment 8.13 SSOP Corrective Action Log for this discrepancy that was rejected. (b)(6) (b)(6) was notified of these noncompliances and the failure to comply with 9 CFR 416.16(a). The Attachment 8.1 Daily Operational Sanitation Check Sheet states: (b)(4) There were no daily records maintained to document the corrective actions taken as required by 9 CFR 416.16(a).	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	0505EBFB-4C7C-4D39-9190-D18FA3575602	UAB0717061411N-1	06/11/2022	01D01	SPS Verification	416.4(d)	<p>On Saturday 6-11-2022 while performing a routine walkthrough, I (b)(6) observed the following deficiency. At approximately 1410 hours, while walking through Cut-Up, I noticed 1 cardboard box with a blue lining (Food Contact surface) directly in contact with the gray and white rollers (non-food contact surface) that transport the boxes of product under the line. I also noticed boxes improperly stacked, so bottoms of the boxes were in contact with the liners of the boxes below. These boxes supposed to be stacked with alternate rows upside down, so liners touch liners and cardboard touches cardboard. This prevents any box that was placed on an insanitary surface from contaminating a liner which will be in contact with product. (b)(6) was notified of the noncompliance. (b)(6) had (b)(6) (b)(6) and another associate remove the affected blue liner and condemn the boxes that were improperly stacked. This noncompliance is associated to UAB2422061810N/1 written on 6-10-2022 for the same root cause, which in this instance is the establishments failure to comply with the regulation cited above.</p>	CLOSED
P9197	Perdue Foods, LLC.	33AC4F5F-52FA-4C19-909F-967F93F15EF1	UAB5406061013N-1	06/13/2022	01D01	SPS Verification	416.2(a), 416.2(b)(1), 416.2(b)(2)	<p>On 06-13-22 at 0722 hours while performing an SPS Review and Observation task, I (b)(6) observed the following deficiencies inside the Stunner control room next to live hanging areas for system 2 & 3. This room is used by Maintenance department to store ladders. On several of the ladders and on the floor were numerous feathers to 3 or more inches long, feed, and fecal material. Stored on top of the ladders were 2 brown boxes. I also observed a red shovel and a red squeegee with dried up blood residue and other unidentified foreign material. Inside a hole in the floor was a dried-up chicken bone and a black unidentified particle 1 or more in diameter. Inside the room were numerous flies flying around. I informed (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) of the establishment failure to comply with 416.2 (a), 416.2 (b)(1) and 416.2 (b)(2). Maintenance personnel restored sanitary condition inside Stunner control room. This noncompliance is associated to NR# UAB1805052728N/1 written on 5/28/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	72E8C150-B3A0-4759-965D-92C78260450F	UAB1800062514N-1	06/13/2022	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On 6/13/2022, at approximately 1939 hours, while performing an Operational SSOP Review and Observation Task in the (b)(4) Department, I, (b)(6) observed this noncompliance: I observed more than 25 whole birds that needed to be reconditioned piled up on the steel salvage table in the (b)(4) area. The birds were more than 2 high on top of each other and creating cross contamination. I immediately applied regulatory control with U.S. Rejected Tag #B-45712207 to the salvage table. I notified (b)(6) who was in the area and (b)(6) was also notified of this noncompliance. The birds were taken off the table, rewashed and sanitary conditions were restored to the area. After verifying sanitary conditions were restored, I released regulatory control at 1946 hours. (b)(6) was notified of this noncompliance and the failure to comply with 9 CFR 416.13(c). The preventive measure given by (b)(6) was that the associates would receive disciplinary actions. Attachment 8.3 Further I Salvage and Product Handling Guidelines states: (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) At approximately 2307 hours, while performing an Operational SSOP Task in the Cut - Up Department, I observed this deficiency: I observed a pile of leg quarters (approximately 15 - 20 pieces) under the CVP Belt on the floor. After observing this issue at 2249 hours, I applied regulatory control with Tag #B-45712206 and notified (b)(6). He then notified (b)(6) of this noncompliance. The leg quarters were picked up and condemned from under the belt. After verifying sanitary conditions were restored to the area, I released regulatory control at 2313 hours. (b)(6) was notified of this noncompliance and the failure to comply with 9 CFR 416.13(c). (b)(6) gave a preventative measure of making sure all personnel will be checking the area for excessive product on the floor. Attachment 8.0 Operational Sanitation Instructions states that the establishment will (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	74B8E593-3449-442E-A1A9-D61780EFF18C	UAB4511063313N-1	06/13/2022	03J02	Slaughter HACCP	381.76(b)(6)(ii)(B)	<p>On 6/13/22 at approximately 1040 hours while performing CI duties on NPIS System #1, I, (b)(6) observed an employee remove five carcasses from the VI stand on system #1. I immediately rang the bell and the employee came to the CI booth. I asked where the carcasses that she removed from the VI table, and she stated "she put them in the chiller, there were no empty shackles." The carcasses didn't enter onto the last intervention prior to entering the Chiller. The plant's NPIS program states the following: (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) (b)(6)</p> <p>(b)(6) and (b)(6) were notified that the establishment was not in compliance with 9 CFR 381.76(b).</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	8008160D-7AD7-408C-9DAD-85A9817D16E7	UAB4909061014N-1	06/13/2022	03J02	Slaughter HACCP	417.2(c)(4), 417.5(a)(3)	<p>On 6/13/22 while splitting shifts, I became aware of a HACCP CCP record that I was not familiar with. CCP #3 is listed in the HACCP plan as a check for temperatures of salvaged parts and has two records officially associated with it. On first shift, there was also a third record, which did not mention salvage parts but was labelled 'Chiller Entrance Monitoring' and described a check to ensure birds did not fall out of flow near the chiller entrance for more than two hours. Review of the hazard analysis and CCP documentation yielded no reference to this paper. The pre-shipment review listed only salvage temperature as CCP #3. The checklist the plant uses to verify that all records for each day are complete and assembled for filing did not record this third page, although both records for salvaged parts were included. QA investigation determined that the new record had been used on second shift before the associate doing the check was told to cease performing it. Based on the 'Established' date on the record, I went back to May 11th, 2022 and found that the record had been utilized three times on second shift: May 11, 12, and 13. Each day it was hand-written on the checklist for daily records; on the 12th and 13th, there was also an 8.13 in the package relating to the preshipment reviewer failing to initial the new record. The preventive measure for that failure was that this chiller entrance monitoring record had been added to the computer records, and would be added to the paper one. The latter at least, was never done and since the plant has resumed utilizing paper records temporarily, there is no indication of the third document in the HACCP plan, CCP list or preshipment review, only a check identified as a HACCP check for CCP #3 that is being done on first shift but not second. The plant confirmed that this is an intended HACCP check, and is supposed to be done on both shifts to prevent birds failing to meet the chill requirement within 4 hours of slaughter due to being out of flow at the chiller entrance. [REDACTED] was informed of this noncompliance. The check was immediately reinstated and all documentation is being updated. This check will be renamed CCP #3a, and made part of CCP #4, so that an associate will verify hourly that there are no fallen birds prior to performing the temperature check at the exit end of the chiller. The CCP #4 form has already been modified to add the #3a check. This check was established after FSIS inspectors began reporting increasing numbers of birds falling into the drip pans by the chiller entrance and being left there for excessive lengths of time. Since the (brief) instigation of the check, there have been no further reports of this issue. Based on that and the lack of birds failing to meet temperature requirements at the end of the chill process, it is unlikely that any human health risks were increased by the failure to perform the check. The plant failed to meet the requirements listed above.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	00F0B67F-68BD-4E16-9E73-7F47AB06A965	UAB0415063914N-1	06/14/2022	01D01	SPS Verification	416.2(d)	<p>At approximately 1128 hours, on Tuesday, June 14, 2022, I (b)(6) observed beaded condensation on the grey cable tray directly above the entrance to the main chiller on Systems #2 and 3. There was beaded water on overhead pipes in the same area. Additionally, there was beaded water and condensation on the concrete above the center section of the main chiller for system #2 and above the chillers for systems #2 and 3 at the exit of the main chiller. This beaded water was on the cable tray, metal pipes and black rubber hoses. (b)(6)</p> <p>(b)(6), was shown this deficiency and notified of this noncompliance. (b)(6) had the condensation removed immediately. This noncompliance is linked to UAB0018064009N-1 written on 06/09/2022 for the same root cause which in this instance, is the uncontrolled condensation in the Evisceration Department. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	22B577EC-569F-4304-ABBE-0F7679D85A7E	UAB2312065514N-1	06/14/2022	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(1), 416.2(b)(2), 416.2(d)	<p>On Tuesday June 14, 2022, at approximately 1145 hours, I observed the following noncompliance, while performing an operational sanitation task in the Box Room. There was a thick brown buildup of dust on top of the box tops that were completed and stacked on a pallet. There was also a buildup of dust on the overhead red coated pipes and several fans. In the stairway, leading from the Box room, there were numerous spiderwebs with live spiders and the emergency exit door was propped open with a rodent bait box allowing direct access into the plant. In the storage area, directly behind Gibpack, there were numerous spiderwebs with live spiders located around the light fixture and on the storage rack. The storage rack had a buildup of dust approximately of an inch in depth. There were also numerous flies in the area. (b)(6) was shown the issues. (b)(6) immediately closed the door. I took regulatory control by placing US Rejected tag NO. B 31-45712179 to the affected areas and notified Ms. Futrell that the plant was not in compliance with 9 CFR 416.2(b)(1) and 416.2(b)(2). As a corrective action in the Box room, the box tops covered in dust were discarded. In my presence, (b)(6) instructed an associate to clean the fans and overhead pipes. The area was covered in plastic in sections during the cleaning process. In the storage area and the stairway, as a corrective measure, the spiderwebs and the live spiders were removed. At 1355 hours, regulatory control was released. (b)(6) was notified of the noncompliance. In the Ice pack Cooler, I observed the following deficiencies. There was wet brown and black dirty looking material and wood pallet pieces, scattered on the floor behind the combos and dirty, bloody pools of water approximately up to 3 feet in diameter in several areas in the cooler. There was a combo of exposed product. The combo was wet and had burst open at the bottom. I took regulatory control by placing US Rejected tag NO. B 31-45712176 on the combo. There was a broken white pvc drainage pipe on the wall. There was a dirty mud-like substance throughout the cooler floor underneath the pallets with combos of product. There was constant dripping water from the overhead units along the side of the cooler, adjacent to the tote washroom. The entire length of the ceiling just above this area was wet with beaded condensation. There were several covered combos of product that had been shoved underneath the dipping water because the floor barriers were not bolted to the floor. There was beaded condensation on the metal strip directly underneath the unit at the entrance of the roll up door for the ice pack cooler. The door is not operating, therefore plastic curtains have been hung as a temporary fix. There were two curtains missing and one torn. (b)(6) was shown and notified that the plant was not compliance with 9 CFR 416.2(b)(1), 416.2(b)(2), 416.2(d)</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>and 416.13(c). I took regulatory control of the ice pack cooler by placing US Rejected tag NO. B 31-45712175. (b)(6) immediately removed the combos with water on them from under the dripping water, replaced the covers and notified (b)(6). I, (b)(6) (b)(6) showed (b)(6) the issues. In my presence he had the floor barriers bolted in place and the curtains replaced. At 1350 hours, I verified corrective actions taken on the combo with exposed product, it was identified as Rendered to be condemned. The US Rejected tag was removed at this time, thereby releasing regulatory control. At 1500 hours, (b)(6) verified sanitary conditions were restored and the area was released. This document serves as a written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	B8DE8438-4328-413C-A888-9D49BFB1F4AE	UAB5009 060814N -1	06/14/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Tuesday June 14, 2022, at approximately 0440 hours, after the facility was released for inspection I, (b)(6) performed a routine pre-operational SSOP Review and Observation task in Evisceration Department, Zone 10E/(b)(4). This was done after the establishments pre-operational inspection and before the start of production. The shackles (product contact surface) on system #3 were insanitary. There was a brownish residue buildup, approximately 1/8 of an inch thick, on both sides of the shackle, located mainly in the curve at the bottom of the shackle. I took regulatory control by placing U.S. Rejected Tag NO. B-45712179. (b)(6) was shown the deficiency and notified that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The shackles were re-cleaned, sanitized, and re-inspected several times before being released. At 0526 hours, after verifying that sanitary conditions had been restored on the shackles, I removed U.S. Rejected Tag NO. B-45712179. This noncompliance is linked to NR UAB5608060414N-1 written on 06/14/22 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. The present 60 days trend and high number 60.61% of pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation failure to properly /effectively address this trend of pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination or adulteration of product can result in further enforcement action by FSIS Inspection Personnel.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	BED7CBB7-8073-48A3-AB90-D4F2E4AA1CEE	UAB5608060414N-1	06/14/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14, 416.2(a)	<p>On 06-14-22, at approximately 0743 hours, after the facility was released for inspection I, (b)(6), performed Pre-operational Review and Observation task in zones 6C (b)(4) 6, 14C Thigh Debone, 11C Wing line and 16C CVP. This was done after the establishment's preoperational inspection and before the start of production. In the Cut-Up department I observed several blades (product contact surface) that are used on the (b)(4) systems had meat residue build-up in the crevices, feathers, and pieces of chicken meat approximately 1/8 to 1/4 inches in diameter. I took regulatory control by placing U.S Rejected Tag #B45712015 at 0744 hours. As I continued my inspection, I observed under several metal shields inside the entire length of the drip pan (product contact surface) on the (b)(4) system 6, were pieces of chicken meat approximately 1/2 to 3 or more inches in diameter. Inside the catwalk, drip pans and yellow and green grates leading up to (b)(4) were numerous pieces of chicken meat and bones. On several sections of the wall of the Leg lines and Thigh areas were numerous pieces of chicken meat approximately 1/4 to 1/2 inches in diameter (non-product contact surfaces). At 0744 hours I took regulatory control by placing U.S Rejected Tag #B 45712015 on the blades and 0748 on hours (b)(4) system US Rejected Tag # B 45712016. I informed (b)(4) Plant Manager Woody Hawkins that the establishment was not in compliance with 9 CFR 416.13(a), 416.14. Sanitation employees cleaned and sanitized all affected equipment. At approximately 0816 hours and 0819 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag # B 45712015 and # B 45712016. On the top surface and inside the entire length of the blue incline conveyor in the Thigh debone area were numerous pieces of chicken meat approximately 1/8 to 1/4 inches in diameter (product contact surface). Also, on the catwalk step in the Thigh debone area were numerous pieces of chicken meat approximately 1/4 to 1/2 inches in diameter. Two white Teflon cutting boards attached to the station had 2 black unidentified particles approximately 1/4 inches in diameter on them (product contact surfaces). At 0837 hours I took regulatory control of the conveyor with U.S. Rejected Tags # B 45712012. I informed (b)(4) Plant Manager Woody Hawkins that the establishment was not in compliance with 9 CFR 416.13(a), 416.14. Sanitation employees cleaned and sanitized all affected equipment. At approximately 0858 hours after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag # B 45712012. The entire length of the red box conveyor inside, outside, and framework under the blue wing conveyor had numerous pieces of chicken meat 1/4 to 1 inches or more in diameter and brownish slimy build-up. When I rubbed my gloves inside and outside of the conveyor slimy matter came off onto my gloves. At</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>0823 hours I took regulatory control of the conveyor with U.S. Rejected Tags # B 45712013. I informed (b)(4) Plant Manager Woody Hawkins that the establishment was not in compliance with 9 CFR 416.13(a), 416.14. Sanitation employee cleaned and sanitized all affected equipment. On 06-15-22 at approximately 0707 hours after (b)(6) (b)(6) verified that sanitary conditions had been restored, Regulatory Control Action was removed from the conveyor and released back to the establishment. Scattered on all four CVP machine frameworks were pieces of chicken meat 1/8 to 1/4 inches in diameter directly over the exposed chicken product during processing. Inside the grooves of Teflon snorkels attached to the CVP machine were thin brownish build-up (product contact surfaces). The metal trays under the CVP machine were several pieces of chicken meat approximately 1/8 to 1/4 inches in diameter. At 0837 hours I took regulatory control on all four CVP machine with U.S. Rejected Tags #B 45712014. I informed (b)(4) Plant Manager Woody Hawkins that the establishment was not in compliance with 9 CFR 416.13(a), 416.14. Sanitation employees cleaned and sanitized all affected equipment. At approximately 0858 hours after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag # B 45712014. Inside the entire length of the gray box conveyor behind the wing splitters were several pieces of chicken meat 1/4 to 9/32 and brownish slimy build up. On the framework behind the computer monitor near the boxes conveyor behind the wing area were numerous pieces of dried up chicken meat residue. Inside the drain between the CVP room behind the Wing line area were various chicken parts. Inside three of the yellow plastic covers over the cement pillar entering the CVP room were black unidentified build-up. Also, under one of the covers were live spiders and drain flies. I informed (b)(4) Plant Manager Woody Hawkins that the establishment was not in compliance with 9 CFR 416.13(a), 416.14 and 416.2 (a). Sanitation employees cleaned and sanitized all affected equipment. This noncompliance is associated to NR# UAB0309063309N N/1 written on 06/09/22 from the same root cause, which in this instance is the establishment's continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. The present 60 days trend and high number (60.61 %) of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOP's and the procedures therein in preventing direct</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation. Failure to properly /effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.	
P9197	Perdue Foods, LLC.	BFE03ED9-748C-43A6-8317-AF6A5C689E97	UAB1119065314N-1	06/14/2022	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On 6/14/22, while performing an Operational SSOP Review and Observation Task in the Cut-Up Department, I, (b)(6) observed this deficiency: I observed an associate on the Mini Drum Line drop her hard hat, bend down to pick it up and place it back on her head. The associate continued to work with the product on the line without washing or sanitizing her hands. I immediately took regulatory control with U.S. Rejected Tag #B-45712208. I informed (b)(6) who was in the area and he then called (b)(6) to the area. All the product on (b)(6) line was condemned and the associate washed and sanitized her hands. (b)(6) was notified of the failure to comply with 9 CFR 416.13(c). (b)(6) gave a preventative measure that the associate and the line leader would receive a coaching and a write-up. The establishment's Operational Sanitation Instructions Attachment 8.0 states that (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p>	CLOSED
P9197	Perdue Foods, LLC.	42D1B6AE-C803-4658-BB88-9AA9CC4E73DF	UAB3308063915N-1	06/15/2022	01D01	SPS Verification	416.2(a)	<p>On 6/15/22 at approximately 0914 hours while touring the facility, I, (b)(6) observed a live roach, a live spider and drain flies too numerous to count on the wall entering the rehang area from dip tank #2 & #3. I immediately notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). At the time of my observation, the drain flies were flying around and landing on the wall. The establishment killed the spider and roach and sprayed the wall down with chlorine to remove all the flies. I was able to verify that there were no more pests remaining in the area. This noncompliance is linked to NR#UAB5406061013N-1 written on 6/13/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	4C471B33-2A92-4A57-8A20-D8C6FFDB8312	UAB1523065415N-1	06/15/2022	01D01	SPS Verification	416.2(b)(2), 416.2(e)(4)	<p>On 6/15/22, at approximately 2347 hours while performing an Operational SSOP Review & Observation in the Ice Pack Cooler, I, (b)(6) observed this noncompliance: I observed a pool of black, bloody, dirty water about 6 feet long and 2 inches deep. There were also several pieces of broken wood parts around this area. This generates an insanitary condition as this area is used excessively throughout the shift to transport combos and other items. I had seen this same pool of water and wood pieces earlier around 2200 hours and it had not been addressed. In the meantime, I notified (b)(6) who was in the area about this issue. She then notified (b)(6) (b)(6) who called (b)(6) to the area. The water was swept into a drain using a red squeegee and the wood parts were cleaned up. Sanitary conditions were restored to the area at 2355 hours. (b)(6) (b)(6) was notified of the failure to comply with 9 CFR 416.2(b)(2) and 416.2(e)(4).</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	0BB0A273-DA83-440F-B7D8-97CA3F405546	UAB0510062016N-1	06/16/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14, 416.3(a)	<p>On 6-16-22, at approximately 0818 hours, after the facility was released for inspection I, (b)(6) performed Pre-operational Review and Observation task in the following zones: 1D Sizer/Frame Belt and 23D Raising Cane Operation. This was done after the establishment's preoperational inspection and before the start of production. On the top surface of the red transfer front halves conveyor 1d Sizer/Frame Belt several sections of the conveyor were peeled apart causing there to be grooves and pieces of plastic sticking up from the conveyor. I took regulatory control of the red transfer front halves conveyor with U.S. Rejected Tag #B-45712221. I informed (b)(6) Plant Manager, (b)(6) (b)(6) and (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR 416.3(a). Maintenance removed the grooves and peeling plastic from the conveyor and sanitation cleaned and sanitized the conveyor. At approximately 0929 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag #B-45712221. Inside several drains were numerous pieces of chicken product and packaging material. On the floor directly under the red transfer front halves were numerous pieces of chicken meat approximately 1/8 to 9/16 inches in diameter. Scattered on CVP machine framework in zone 23D Raising Cane Operation were numerous pieces of chicken meat 1/8 to 1/4 inches in diameter directly over the exposed chicken product during processing. On the back sides of the Teflon snorkels attached to the CVP machine was a thin black build-up (product contact surfaces). At 0831 hours I took regulatory control on all four CVP machine with U.S. Rejected Tags #B 45712222. I informed (b)(6) Plant Manager Kataria Powell and Carla Miller that the establishment was not in compliance with 9 CFR 416.13(a), 416.14 and 416.3. Sanitation employees cleaned and sanitized all affected equipment. At approximately 0858 hours after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag # B 45712014. The present 60 days trend and high number 62.86% of pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation; failure to properly /effectively address this trend of pre-Operational noncompliances and failure to</p>	CLOSED

EstNbr	EstName	NonComp_ ID	NR #	Date	Task	TaskName	Regs	Description	Status
								reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination or adulteration of product can result in further enforcement action by FSIS Inspection Personnel.	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	37B1A1FD-AA00-4D86-AE92-2EA124C833B4	UAB2908062616N-1	06/16/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Thursday June 16, 2022, at approximately 0444 hours, after the facility was released for inspection I, (b)(6) performed a routine pre-operational SSOP Review and Observation task in Evisceration Department (Zone 9E). This was done after the establishments pre-operational inspection and before the start of production. The pack shackles on system #2 (product contact surface) was insanitary with a dark brown buildup approximately 1/8 of an inch in width and 1 inch in length. There were pieces of meat approximately up to 1 inch on the metal top section of the pack shackles (non-product contact surface). I took regulatory control by placing U.S. Rejected Tag NO. B-45712120. The probes on the neck breaker/lung vac (product contact surface) was insanitary with pieces of lungs and fat, too numerous to count and approximately up to 1/8 in diameter. I took regulatory control by placing U.S. Rejected Tag NO. B-45712173. In the rehang area on the auto rehang conveyor for system #2, there was a brown buildup on the white Teflon located directly under the conveyor (product contact surface). There was also a reddish-brown residue buildup on the metal crossbars located under the conveyor shackles (non-product contact surface). I took regulatory control by placing U.S. Rejected Tag NO. B-45712174. (b)(4) Plant Manager, Woody Hawkins was shown the deficiencies and notified that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. All affected equipment was re-cleaned, sanitized, and re-inspected. At 0536 hours, after verifying that sanitary conditions had been restored in these areas, I removed U.S. Rejected Tag NO. B-45712120. U.S., Rejected Tag NO. B-45712173 and U.S. Rejected Tag NO. B-45712174. In the Gib pack department (Zone 14E), I performed a routine pre-operational SSOP Review and Observation task. This was done after the establishments pre-operational inspection and before the start of production. I observed the neck skinner (product contact surface) was insanitary. There were pieces of meat on the inside of the machine on the slotted catch grate, up to approximately one inch in diameter. There was a meat residue buildup on one side of the machine, which covered approximately 1 foot in diameter. At 0730 hours, I took regulatory control by placing U.S. Rejected Tag NO. B-45712247. (b)(4) Plant Manager, Woody Hawkins was shown the deficiencies and notified that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The machine was re-cleaned, sanitized, and re-inspected. At 0733 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712247. In the Grading department (Zone 9C), I performed a routine pre-operational SSOP Review and Observation task. This was done after the establishments pre-operational inspection and before the start of production. There were pieces of fat approximately</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>up to 2 inches lodged into and on top of the 805-grading conveyor (product contact surface). There was a meat residue that covered approximately 3 feet of the conveyor that had not been cleaned. I took regulatory control by placing U.S. Rejected Tag NO. B-45712248 (b)(4) Plant Manager, Woody Hawkins was shown the deficiencies and notified that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The conveyor was re-cleaned, sanitized, and re-inspected. At 0748 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712248. This noncompliance is linked to NR UAB5009060814N-1 written on 06/14/22 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation. procedures throughout the establishment as described in their written SSOP plan. The present 60 days trend and high number 62.86% of pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation; failure to properly /effectively address this trend of pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination or adulteration of product can result in further enforcement action by FSIS Inspection Personnel.</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	6CABBFE7-B9C0-4470-824B-E6EFB2066F87	UAB1811060216N-1	06/16/2022	01D01	SPS Verification	416.2(d), 416.2(e)(3)	<p>At approximately 0919 hours, on Thursday, June 16, 2022, I (b)(6) observed beaded condensation on an exposed center section of metal pipe directly above the neck skin cutter and neck break and vacuum machine on Evisceration Line (b)(6). The condensation extended the length of the pipe to the second bird washer on Evisceration Line #2. The beaded water was directly above carcasses on both line and above the associate trimming carcasses on line #2. The metal pipe with the condensation is not a product contact surface and did not appear to be clean. The ends of this exposed pipe had been insulated. Exposed wet yellow insulation was clearly visible above the neck breaker on Line (b)(6). Water was forming in the insulated section. The other end of exposed pipe also had exposed white insulation. This insulation did not appear to be wet. No water was observed dripping onto product. (b)(6) (b)(6) was shown this deficiency and notified of this noncompliance. (b)(6) immediately contacted maintenance. Plastic was wrapped around the pipe until permanent repairs can be completed. This noncompliance is linked to UAB0415063914N-1 on 06/14/2022 for the same root cause which in this instance, is the uncontrolled condensation in the Evisceration Department. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED
P9197	Perdue Foods, LLC.	A1C34F46-2F91-44FC-84E4-3FD6335325BC	UAB0912060316N-1	06/16/2022	01C02	Operational SSOP Review and Observation	416.13(c)	<p>On Thursday June 16, 2022, at approximately 1249 hours while performing an operational sanitation task in the Debone department, I observed an associate walk directly underneath catwalk of the sizer frame belts with a brown tote of exposed trim product. There were streams of water falling from the catwalk (non-product contact surface) and the tote did not have a lid on it. I took regulatory control by placing U.S. Rejected Tag NO. B-45712251. (b)(6) (b)(6) was shown and notified that the plant was not compliance with 9 CFR 416.13(c). As a corrective measure, (b)(6) immediately instructed the associate to condemn the tote of product in my presence. Sanitary conditions were restored, and I released regulatory control by removing U.S. Rejected Tag NO. B-45712251. This document serves as a written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	F2AAC2C1-F22C-4B9A-BCD9-25022DCDF699	UAB2211065916N-1	06/16/2022	01D01	SPS Verification	416.2(a)	On 6/16/22 at approximately 1038 hours while following up on a noncompliance for pest control, (b)(6) and I, (b)(6) observed the following deficiencies in the sanitation hallway and the establishment supply room. We observed black small insects too numerous to count flying around in the hallway. In the supply room, we observed live roaches too numerous to count crawling on the floor and on the shelves. We also observed black insects flying around inside the room. Plant Manager Glenn Brooks that the establishment was not in compliance with 9 CFR 416.2(a). (b)(6) verified that the establishment personnel removed as many black flying insects and roaches as possible.	CLOSED
P9197	Perdue Foods, LLC.	15257321-2884-4457-84DF-29CDFC04FF1E	UAB5404063017N-1	06/17/2022	01D01	SPS Verification	416.2(a)	On 6/17/22 at approximately 0511 hours while following up on previous noncompliance on the wall behind Evisceration system 3 I, (b)(6) observed more than 5 drain flies attached to the wall. I immediately notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). When I returned back to wall with (b)(6) (b)(6) was rinsing the wall down with the water. At time the Line Leaders and I saw two drain flies attached to the wall. (b)(6) immediately killed the 2 drain flies with his finger in my presence. This noncompliance is linked to NR#UAB3308063915 N-1 written on 6/15/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	784943BB-160A-4D6F-96FA-28156F4D9FA4	UAB3906062017N-1	06/17/2022	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(a), 416.2(d)	<p>On 6/17/22 at approximately 0613 hours while walking in Evisceration, I, (b)(6) observed the following deficiency in the evisceration dip tank for line #2 (product contact surface). I observed that the entrance of the dip tank had heavily beaded and dripping condensation falling from the rail (non-product contact surface) directly into the evisceration line #2 dip tank. The condensation was heavily contaminated with black residue from the rail. I immediately took regulatory control of the dip tank with U.S. Rejected Tag #B45712190. The affected carcasses was removed from the dip tank and I placed U.S. Retained Tag #B34728230 to the cart of product. It was approximately 63 affected carcasses. I immediately notified (b)(6) (b)(6) and (b)(6), that the establishment was not in compliance with 9 CFR 416.13(b) and 416.2(d). The establishment removed the condensation and the dip tank was drained. The establishment recleaned and sanitized the dip tank. (b)(6) gave a preventative measure (b)(4) (b)(4). After verifying sanitary condition were restored, I released regulatory control and removed U.S. Rejected tag #B45712190. I verified that the affected carcasses was reconditioned and put back into process and I removed U.S. Retained Tag #B34728230 at approximately 0711 hours. Additionally, while walking to the rehang area leaving dip tank #2, I observed drain flies flying around and landing on the wall. I notified (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). The establishment personnel sprayed the wall down with chlorine to remove all the flies. I was able to verify that there were no more pests remaining in the area. Also, the establishments written SSOP program Attachment 8.0 Operational Sanitation Instructions states that (b)(4) (b)(4) (b)(4)</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	B82AD171-45ED-46F8-BD95-D88069AE7F54	UAB3113064820N-1	06/17/2022	15J	NPIS Zero Tolerance Food Safety Verification	381.65(f)	<p>On Friday June 17, 2022, at 1715 hours, I, (b)(6) performed a NPIS Zero Tolerance Food Safety verification task on system #1. I observed feces on one of the ten carcasses checked. The feces was dark brownish in color with a pasty consistency. The feces was approximately inches in diameter and located on the right leg. (b)(6)</p> <p>(b)(6) was shown and notified of the failure to meet the establishments critical limit. The establishment initiated corrective actions by notifying Maintenance and adding an associate to the end of the line before the CI station to check for feces. The bird was reconditioned and I verified the carcass was free of feces before it was put back into flow. The CCP was verified as being in control and production started continuous sampling at post chill until all potentially affected product had cleared the chiller; no suspect product was retained. The establishment is not preventing carcasses with fecal material from entering the chill system. A similar noncompliance record UAB1109063703N/1 was documented on 06/2/22 with the same cause with feces found. The establishment failed to meet the regulatory requirements of 9CFR 381.65(f).</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	3A15980E-25C0-4941-9C07-15C576F65159	UAB2206063220N-1	06/20/2022	03J02	Slaughter HACCP	381.76(b)(6)(ii)(A), 417.5(a)(1)	<p>At 0627 hours while performing Carcass Inspection at the CI station on System # 3, I (b)(6) observed a bird hanging by two leg on a gray shackle with approximately 6 inches of intestines hanging out the rear of the bird. I stopped the line. The line lead on this line removed this bird and brought it to the CI booth. Upon further observation this bird had a gizzard, liver and heart still attached to the interior of the bird. (b)(6) (b)(6) was notified and shown this bird. This carcass had not been correctly sorted as it had not been drawn and the viscera must be looked at in order to sort the carcass. The carcass was released to production for evisceration and sorting. The carcass was then placed back in flow for inspection at the CI inspection station. The verbal preventive measure given by (b)(6) was (b)(4) (b)(4) According to the plant's NPIS plan (b)(4) (b)(4) It may occur after the carcass has been removed from the evisceration line(offline). Sorting is a prerequisite program which is used to support carcasses that are Septox are prevented from entering the chiller. Failure to correctly sort the carcasses could invalidate the hazard analysis. This noncompliance is linked to NR # UAB2417063309N/1 written on 06/09/2022 from the same root cause, the establishment failed to remove inedible viscera prior to the carcass being presented for inspection. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative actions.</p>	CLOSED
P9197	Perdue Foods, LLC.	3EA090F5-3A4F-4CA9-8774-8F1E05120D81	UAB1510062920N-1	06/20/2022	01D01	SPS Verification	416.2(a)	<p>On 6/20/22 at approximately 1042 hours while performing my Good Commercial Practices task, I, (b)(6) (b)(6) observed 8 live roaches in picking rooms 2 and 3. There were two on the lower wall behind scalding 3, two on the lower before going into stunner room 3, one on the floor by stunner room 2 and three on upper wall towards the ceiling by scalding 2. I immediately notified (b)(6) (b)(6) who was inside the picking room at the time. He killed the 4 on the lower walls and I stepped on the one by stunner room 2. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.2(a). The remaining roaches were hosed off the wall and killed by (b)(6). The wall was sanitized, washed and restored to sanitary conditions. This noncompliance is associated with NR # UAB4606060808N-1 written on 6/8/22 from the same root cause, pests in the establishment.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	264BFE1E-BDA C-48C3-A68B-B0 00E578665A	UAB2117 064621N -2	06/21/20 22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On June 21, 2022 at approximately 1753 hours while performing an Operational SSOP Review and Operation task in the Auxiliary area in the Debone department, I, (b)(6) observed the following noncompliance: There was heavily beaded condensation on the drip pan under the hopper conveyor belt that was dripping in the product. I took regulatory control action by rejecting the downgrade table and retaining 5 totes of product with US Reject tag #B-45953565. I immediately notified the (b)(6) of this noncompliance. (b)(6) instructed floor associates to wipe away the condensation and remove product so the table can be sanitized and the product to be reconditioned. I verified that the product was reconditioned and that sanitary conditions was restored. I released regulatory control and removed the U.S. tag. The area was restored at 1928 hours. Establishment failed to meet regulatory requirements 9CFR 416.13(c): plant monitors implementation of SSOP procedures.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	76C87709-9907-4B73-AD9D-4CA3ED564424	UAB2215 062222N -1	06/22/2022	15J	NPIS Zero Tolerance Food Safety Verification	381.65(f)	<p>On Wednesday, June 22, 2022, at 1604 hours, I (b)(6) performed a NPIS Zero Tolerance Food Safety verification task on system #1. I observed feces on the fourth carcass of the ten carcasses checked. The fecal material was a dark olive green in color with a pasty consistency. It was approximately 1/16 of an inch in length and located on the inside of the right leg. (b)(6) (b)(6) and (b)(6) were shown and notified of the failure to meet the establishments critical limit. The deviation was verified by (b)(6). The establishment initiated corrective actions by adding an extra person to the end of the line for 15 minutes to check for fecal and notifying Maintenance. QA immediately performed two passing retests, which I monitored. The establishment failed to meet the regulatory requirements of 9CFR 381.65(f). (b)(6) (b)(6) stated the cause of deviation was the Vent Machine cut the viscera during the opening process. The carcass was reconditioned, presented for reinspection and put back into flow. The CCP was verified as being in control and production started continuous sampling at post chill, no suspect product was retained because of the deviation. The Establishment is not preventing fecal material from entering the chill system. As a preventive measure, the (b)(6) stated the Establishment raised the Inside/Outside Bird Washer. The also replaced the water nozzle with a larger nozzle and increased the water flow. A similar noncompliance was documented on June 17, 2022 (See NR# UAB3113064820N-1) for the same root cause of fecal material observed on a carcass during a Zero Tolerance Verification Check. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	9DCE4760-E01F-4439-ADB4-C1E9456AA629	UAB3021064522N-1	06/22/2022	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(d), 416.2(e)(4)	On6-22-22 at approximately 1956 hourswhile performing a review and observation task with (b)(6). I (b)(6) observed the following deficiencies: There was condensation at the top of the door sill leading into the Ice Pack Cooler, the plastic strips of the door had condensation on them and missing strips. The Ice Pack Cooler refrigeration unit 3AU-5 had heavily beaded condensation on the underside of it. The plastic air duct had water pooling in it. The ceiling has condensation dripping, there was no product involved at the time. The floor had a puddle of water that was reddish, brownish in color. The floor leading between the Ice Pack and Shipping coolers has a green drain gate with broken and missing pieces, floor also has hole in it with exposed cv pipe. I notified (b)(6) of these deficiencies. (b)(6) notified Maintenance to have the unit and flooring looked at. (b)(6) wiped the condensation away and had an associate clean the floor. I verified that sanitary conditions were restored to the area at 2013 hours. The regulations listed above was not met.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	9EEDE675-C056-47D5-80B3-C2A7E531E1D5	UAB0808065422N-1	06/22/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Wednesday June 22, 2022, at approximately 0739 hours, after the facility was released for inspection I, (b)(6) performed my Pre-Operational SSOP Review and Observation task. This was done after the establishments Pre-Operational inspection and before the start of production. In the Debone Department on the Bone Conveyor, I observed too numerous to count pieces of fat inside the conveyor (product contact surface) ranging in size from 1/4-3/8 inches. The pieces of fat were scattered throughout the entire length of the conveyor. I rubbed my fingers underneath the white Teflon guide bars on the Bone Conveyor (product contact surface) and was able to pull out clumps of meat and brown slime. Further down the Bone Conveyor on the drip pan under the Bone Belt, I observed several pieces of fat inside the drip pan ranging in size from 3/16 to 7/16 inches. I took regulatory control of the Bone Conveyor with U.S. Rejected Tag #B-457122411. I notified (b)(4) Plant Manager Kataria Powell, that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected area was cleaned, sanitized, and re-inspected. After verifying that sanitary conditions had been restored, I released regulatory control by removing U.S. Rejected Tag #B-457122411 at approximately 0809 hours. As I continued my inspection in Debone, at 0754 hours, I observed meat lodged in the grooves of the white frames sizer conveyor (product contact surface). I also observed on the side walls of the white frames sizer conveyor (product contact surface) there was a thick white greasy buildup, that came off onto my fingertips as I ran my hand across it. Along the framework of the white frames sizer conveyor (non-product contact surface) there were scattered pieces of meat. I took regulatory control of the white frames sizer conveyor with U.S. Rejected Tag #B-45712246. I notified (b)(4) Plant Manager Kataria Powell that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected equipment was cleaned, sanitized, and re-inspected. After verifying that sanitary conditions had been restored, I released regulatory control by removing U.S. Rejected Tag #B-45712246 at approximately 0759 hours. Additionally, in the Debone Department at 0801 hours on the Trim Line Bone Conveyor (product contact surface), I observed several pieces of fat approximately 1/16- 1/8 of an inch in size on top of the Conveyor. When the Conveyor was lifted, I observed too numerous to count, chunks of fat inside the Conveyor (product contact surface). On all the metal cross bars inside of the belt were several stringy pieces of fat approximately -1 inches long. I took regulatory control of the Conveyor with U.S. Rejected Tag #B-45712242. I notified (b)(4) Plant Manager Kataria Powell that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected equipment was</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>cleaned, sanitized, and re-inspected. After verifying that sanitary conditions had been restored, I released regulatory control by removing U.S. Rejected Tag #B-45712242 at approximately 0812 hours. This noncompliance is linked to NR#UAB0510062016N/1 written on June 16, 2022, from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 32 Pre-Op tasks have been performed and 22 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 68.75% of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of their SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination of adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	9F0C2EAD-3E39-44B8-957A-78A90068C068	UAB3915063822N-1	06/22/2022	01D01	SPS Verification	416.2(a)	<p>At approximately 1515 hours, while performing a Good Commercial Practices check in picking rooms #2 and #3, I observed six (6) live cockroaches in the area around the scalders and stunner on system #3. The cockroaches were brown and approximately 1 and 1/2 inches to 2 inches in length. There were two (2) cockroaches next to the exit of the first scalders on system #3, on the concrete curbing. There were four (4) other cockroaches near the ceiling at the beginning of the stunner on System #3. (b)(6) was shown the roaches and notified of this noncompliance. At the time of (b)(6) notification, only 4 cockroaches were visible. (b)(6) left the area to notify (b)(6). When I returned with (b)(6) at approximately 1550 hours, several cockroaches were still visible in the same area. This noncompliance is linked to UAB1510062920N-1 written on 06/20/2022 for the same root cause which in this instance, is the failure of the Establishments Pest Control Program. I reviewed the Pest Control companies records. The last documented entry was for the failure on 06/08/2022. The Pest Control company was at the facility earlier on 06/22/2022. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED
P9197	Perdue Foods, LLC.	6383A1BF-F8FD-42C4-814A-23045F29DE56	UAB2208062523N-1	06/23/2022	01B01	Pre-Op SSOP Record Review	416.16(a)	<p>On 06/23/2022 at approximately 0923 hours while performing Pre-Op Record Review on the establishments Attachment 8.3 USDA Pre-Operation Findings for 06/22/2023 (previous day). I (b)(6) observed the following recordkeeping noncompliance. On 06/22/2022 I, (b)(6) observed deficiencies in 2nd processing while performing Pre-operational Review and Observation task and documented a noncompliance. When I reviewed the establishment Attachment 8.3 USDA Pre-operation Findings record for 06-22-22, the record was incomplete. The records stated that there was a deficiency found by USDA in 2nd processing. The following columns on the establishments were blank: Product Contact Surface (Con)/Non-Product Contact Surface (Non), Product involved/No Product Involved and Corrective actions. The establishment failed to maintain daily records sufficient to document any corrective actions taken in accordance with 9 CFR 416.16(a). (b)(6) was informed that the establishment was not in compliance with 9 CFR 416.16(a).</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	6D5C6E08-D369-4C0D-9365-966427D0E45E	UAB1221065823N-1	06/23/2022	03J02	Slaughter HACCP	381.76(b)(6)(ii)(A), 417.5(a)(1)	<p>At 2140 hours on Thursday June 23, 2022, while I (b)(6) was performing my Carcass Inspection (CI) duties on NPIS system #2, I observed a carcass hanging by two legs on an orange shackle with the entire viscera pack hanging from the trailing side of the carcass. I stopped the line and called for a member of management. Further observation revealed the carcass had been mutilated at some point in the process. It was opened and eviscerated with the whole viscera (liver, heart, gizzard, intestines) still attached to the carcass. (b)(6) was shown the carcass and notified of the noncompliance with 9 CFR 381.76(b)(6)(ii)(A) and 417.5(a)(1). (b)(6) elected to condemn the carcass. According to the plant's NPIS plan (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) As a corrective measure, (b)(6) verbally stated that daily training will continue. This noncompliance is linked to UAB2206063220N-1 written on 06/20/2022 for the same root cause which in this instance, is the establishments failure to sort the carcass prior to Carcass Inspection. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED
P9197	Perdue Foods, LLC.	FDF14B6-7A17-4790-8C1C-17E93E6DDBDD	UAB2811063623N-1	06/23/2022	03J02	Slaughter HACCP	417.2(d)	<p>On 06-23-22 at approximately 1115 hours while performing a Slaughter HACCP recordkeeping task, I, (b)(6) along with (b)(6) observed the following non-compliance. On 06-13-22 the establishment made modifications to the HACCP program. The establishment modified CCP 4 (monitor step) Whole Carcass Temperature and they added a CCP 3, Carcasses Entrance at the Chiller. When we reviewed the Slaughter HACCP reassessment page there wasnt a date or signature document indicating any modifications to the Slaughter HACCP system occurred on 06-13-22 by the establishment. The last reassessment was signed and dated on 5/18/22 by (b)(6) and (b)(6) further 2 Plant Manager. (b)(6) notified (b)(6) that the establishment failed to comply with 9 CFR 417.2 (d).</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	3404C92A-3EC2-41F8-9D18-38E5C323DF8B	UAB3320064224N-1	06/24/2022	03J02	Slaughter HACCP	417.5(b)	At 1520 on Friday, June 24, 2022, after a USDA Fecal failure at 1415 hours on system 1, I reviewed the HACCP Attachment 8.2a Fecal Check Sheet Pre-chill on-line CCP#1. I observed that the initial failure was properly documented. The subsequent retest by the QA Tech at 1425 hours, monitored by (b)(6) had initially been declared as a failure by the QA tech. At some point after the check, the determination was made, without USDA involvement, that the failure was not actually fecal material. The records initially showed a failure, designated by the letter F in the pass /fail record column. This F had been overwritten to a P prior to my record review. Additionally, in the Rej Qty/ sample size column the 1/10 had been overwritten to show 0/10. The Establishment has previously stated that corrections to records would be struck through, with the corresponding date and initials. This action was taken on the original USDA failure at 1415 hours. (b)(6) was notified of this deficiency. This record keeping error is in violation of 9 CFR 417.5(b).	CLOSED
P9197	Perdue Foods, LLC.	3998EC3E-6B3E-4DB1-820D-008D7F999F6D	UAB1411062224N-1	06/24/2022	01D01	SPS Verification	416.2(e)(2)	On Friday June 24, 2022, at approximately 0908 hours while touring the establishment coming from the Marination Department going into the Debone department, I (b)(6) observed a puddle of cloudy water that was approximately inch deep. I observed that the water was coming from a clogged drain and there was stagnant, dirty water extending approximately 6 to 8 ft to another drain that was also clogged. The affected area is heavily trafficked, and product is transported through it consistently throughout the day. I took regulatory control by placing U.S Rejected Tag #B-45712266 to the area to prevent anyone from transporting product through it. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.2(e)(2). Maintenance unclogged the drain and removed the stagnant water. At 1005 hours, after verifying that sanitary conditions had been restored, I released regulatory control by removing U.S Rejected Tag #B-45712266.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	6FA0C222-EAD9-42B1-83E5-D1F1FE731156	UAB1810 060424N -1	06/24/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Friday, 24,2022, at approximately 0657hours, after the facility was released for inspection I, (b)(6) performed a routine pre-operational SSOP Review and Observation task in the Cutup Department. This was done after the establishments pre-operational inspection and before the start of production. While performing my pre-operational duties at 0708 hours, I observed pieces of chicken meat and fat on the leg line conveyor that were too numerous to count and were present throughout the entire conveyor (product contact surface). The fat and meat ranged in size from 1/32-3/16 inches. I took regulatory control by placing U.S. Rejected tag # B-45953905 to the leg line conveyor. I observed that on the inside surface of the entire #6 Back Conveyor there was a thick brownish/white meat residue (Product contact surface). I took regulatory control of the#6 Back Conveyor with U.S. Rejected tag # B-31722359. (b)(6) was notified that the establishment is not in compliance with 9 CFR 416.13(a) and 416.14. The leg line conveyor was cleaned and sanitized. The establishment was not about to effectively clean the #6 Back conveyor so they elected to remove the conveyor and replace it with a new one. At approximately 0743 hours, after verifying that sanitary conditions had been restored, I removed U.S. tag #'s B-45953905 and B-31722359. This noncompliance is linked to NR# UAB1807065924N/1 written on 06/24/22 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. There has been a high percentage (67.65%) of Pre-Operational sanitation NRs for the past 60 days that indicate that the establishment is failing to effectively monitor the implementation of your SSOPs procedures for the cleaning of food contact surfaces to prevent the creation of insanitary conditions and the possible adulteration of product. According to CFR 416.14: Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. This is FSIS expectation failure to properly /effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination or adulteration of product can result in further enforcement action by FSIS Inspection Personnel.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	7051E7D5-6C78-4A58-A430-CE97130EF27F	UAB1807065924N-1	06/24/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Friday June 24, 2022, at approximately 0610 hours, after the facility was released for inspection I, (b)(6) performed my Pre-Operational SSOP Review and Observation task. This was done after the establishments Pre-Operational inspection and before the start of production. In the Grading Department on Grading Table #3 I observed several pieces of meat on the guide bar (product contact surface) which was approximately 1/16 to 1/8 inches in size. Also, at each end of the inside of the grading conveyor (product contact surface) I observed too numerous to count pieces of fat, ranging in size from 3/8-7/16 inches. Underneath the conveyor inside the drip pan (product contact surface) were several meat particles scattered throughout the pan which were approximately 9/32 inches in size. Additionally, on Grading Table #1 and #2, I observed several pieces of meat wedged in the inside of the conveyor. The drip pan (product contact surface) above Grading tables #2 and #3 had a heavy white grease buildup along all of the inside walls of the drip pan. I took regulatory control of all 3 grading tables with U.S. Rejected Tag #B-45712268. I notified (b)(4) Plant Manager Woody Hawkins, that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected equipment was cleaned, sanitized, and re-inspected. After verifying that sanitary conditions had been restored, I released regulatory control by removing U.S. Rejected Tag #B-45712268 at approximately 0620 hours. This noncompliance is linked to NR#UAB00808065422N/1 written on June 22, 2022, from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 34 Pre-Op tasks have been performed and 23 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 67.65% of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of their SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination of adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.	
P9197	Perdue Foods, LLC.	9084FB2B-5AA8-4122-985A-5D1986B61D67	UAB1807063524N-1	06/24/2022	01D01	SPS Verification	416.2(a)	<p>On Friday June 24, 2022, at 0640 hours while performing my Good Commercial Practices task, I, (b)(6) observed 12 live roaches in picking room #2 & #3. The roaches were crawling on the green floor grate directly behind the Scalders #3 and inside the stunner area on the floor by the grate. The roaches were shown to (b)(6). (b)(6) killed the roaches that could be reached and hosed the area. At 1018 hours, I observed 7 more roaches in the same areas. (b)(6) was shown the roaches. (b)(6) killed them, and the floor associate hosed the area. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.2(a). This noncompliance is linked to NR#UAB3915063822N-1 written on 06/22/22 from the same root cause, pest in the establishment. This document serves as written notification that continued failure to implement effective measures and to meet the regulatory requirements cited above could lead to additional regulatory and/or enforcement actions.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	A12E19AF-9A82-4EE9-8CF2-506C72351E9A	UAB1415064924N-1	06/24/2022	15J	NPIS Zero Tolerance Food Safety Verification	381.65(f)	<p>On 6/24/2022, at approximately 1415 hours, while performing a NPIS Zero Tolerance Food Safety Verification task on system #1, (b)(6) observed feces on one of the carcasses from the ten bird sample. The feces was located on the inside of the carcass on the keel breast bone area and on the inside tail area. The feces was brown in color and 5/8 inch in size on the keel breast bone and 1/4 inch on the inside tail area.</p> <p>(b)(6) was notified and shown the noncompliance. The plant started their corrective actions. An extra associate was added to the line before the CI station on system #1. QA performed two passing retests. The carcass with feces was reconditioned in chlorinated water. (b)(6) re-inspected the carcass and found it to be acceptable and it was returned to product flow. Continuous sampling was started in the Grading department at the beginning of chiller #1. I verified all of the corrective action taken by the plant. The establishment stated the cause was (b)(4). Their preventive measure was guide bar was removed and replacement guide bar ordered. The establishment is not preventing carcasses with fecal material from entering the chiller. The plant failed to comply with the above indicated MPL Regulation. A similar noncompliance was documented 6/22/2022 NR# UAB2215062222N/1 for the same root cause of fecal material observed on a carcass during a NPIS Zero Tolerance Food Safety Verification task. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED
P9197	Perdue Foods, LLC.	A4542F3A-9D43-4034-BF32-81EA920DFA0D	UAB2807062424N-1	06/24/2022	01D01	SPS Verification	416.4(c)	<p>On 06-24-22, at approximately 0748 hours, while touring the (b)(6) observed the following noncompliance between the wall and Chiller #1. On the floor near the foaming unit I observed a large red barrel labelled "inedible". Stored inside the red barrel I observed a most transparent liquid chemical that had a large amount of suds on the surface. There was no was no label or documentation indicating what the chemical was and it was stored exposed and in the processing area. I asked (b)(6) what the name of the chemical stored inside the container was. She replied that she doesnt know and she was going to get with (b)(6) Management to identify the container. (b)(6) personnel also were not able to identify the chemical. I informed (b)(6) that establishment was not in compliance with 9 CFR 416.4(c). (b)(6) personnel poured out the chemical container into the drain.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	A63DADF9-15C5-47A7-AC95-716B48913E8A	UAB1616063024N-1	06/24/2022	15J	NPIS Zero Tolerance Food Safety Verification	381.65(f)	<p>On Friday, June 24, 2022, at 1650 hours, I (b)(6) performed a NPIS Zero Tolerance Food Safety verification task on system #1. I observed feces inside the third carcass of the ten carcasses checked. The fecal material was a dark olive green in color with a pasty consistency. It was approximately 3/4 of an inch in diameter and located on the inside of the cavity on the right side. (b)(6), and (b)(6) were shown and notified of the failure to meet the establishments critical limit. The deviation was verified by (b)(6). The establishment initiated corrective actions by adding an extra person to the end of the line for 15 minutes to check for fecal and notifying Maintenance. QA immediately performed two passing retests, which I monitored. The establishment failed to meet the regulatory requirements of 9CFR 381.65(f). (b)(6) stated the cause of deviation was the timing on the Bird Washer was off. This prevented the probes from completely washing the inside of the carcass. The carcass was reconditioned, presented for reinspection and put back into flow. The CCP was verified as being in control and production started continuous sampling at post chill, no suspect product was retained because of the deviation. The Establishment is not preventing fecal material from entering the chill system. As a preventive measure, the (b)(6) stated the Establishment turned the Bird Washer of an inch to return the timing. A similar noncompliance was documented earlier in the shift on June 24, 2022 (See NR# UAB1415064924N-1) for the same cause of fecal material observed on a carcass during a Zero Tolerance Verification Check. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	1011797B-9DBD-4179-BF53-3107-88DAA43C	UAB4914 062727N -1	06/27/2022	01D01	SPS Verification	416.2(d), 416.4(d)	<p>On Monday 6-27-2022 while performing an operational SSOP task, I (b)(6) found the following deficiency. At approximately 1453 hours, while walking in the Cut up (wing line) area, I noticed 2 boxes sitting on the stackoff rack by the scale improperly stacked, so that the bottoms of the boxes were in contact with the liners of the boxes below. These boxes are supposed to be stacked with alternate rows upside down, so that liners touch liners and cardboard touches cardboard. This prevents any box that was placed on an insanitary surface from contaminating a liner which will be in contact with product. (b)(6) (b)(6) was notified, and (b)(6) immediately condemned the boxes with the liners while in my presence. (b)(6) went to notify (b)(6) Upon leaving the wing line area, at 1500 hours, I noticed heavily beaded condensation, that was dripping over the entire gray overhead pipe that leads into the wing line. At the time of my observation, no product was involved. (b)(6) was notified of both issues. All condensation was wiped and sanitary condition was restored. This noncompliance is linked to UAB0717061411N/1 written on 6-11-22 for the same root cause, which in this instance is the establishments failure to control and manage stacking boxes properly. This document serves as written notification that continued failure to comply with regulation requirements could result in additional regulation and/or administrative action.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	D37A1082-9981-4A63-858B-53B03DECB400	UAB4907063727N-1	06/27/2022	01D01	SPS Verification	416.2(a), 416.2(b)(1), 416.2(d)	<p>On 6/27/2022, at approximately 0520 hours while performing a GCP review and observation task I, (b)(6) observed the following noncompliances in the picking room for eviscerations lines #2/3, the rehang area, and the electrical room connecting the rehang department and live receiving. While in the picking room for lines (b)(4) I observed heavily beaded and dripping condensation falling from multiple overhead locations. As I walked through the room, I observed the condensation dripping at a steady rate from various locations throughout the entire room. The area with the greatest buildup of heavily beaded and dripping condensation was along the entire length of scalders #2 and scalders #3. I also observed that there is a large amount of steam in the area that is not being adequately removed. The excess steam in the area is made substantially worse by the fact the piping in the area is not being maintained as I observed at least one steam valve on the side of scalders #3 with a major steam leak and several smaller leaks throughout the area. Also, in the stunning area and on the adjacent wall next to scalders #3 I observed 4 live, brown roaches ranging in size from -1 inches. Three of the roaches were on the wall and one of them was on the drain grate in the area. I left the picking room and entered the rehang area to find a supervisor. While in the rehang area I observed heavily beaded condensation on three overhead silver pipes directly over the venter machine on evisceration line (b)(4). I found (b)(6) and (b)(6) and informed them that the establishment was not in compliance with 9 CFR 416.2(a), 416.2(b)(1) and 416.2(d). (b)(6) and (b)(6) had an establishment employee remove the condensation over the venter and (b)(6) came to area and stated that they have ordered additional fans for the lines #s (b)(4) picking room to control condensation. The establishment placed an employee in the area to monitor and remove condensation during the shift. (b)(6) stated that maintenance would work on repairing the steam leaks. As I continued with my GCP task I entered the electrical room between live receiving and the rehang department. When I entered the room, I observed an estimated 50 dead roaches on the floor of the electrical room. Additionally, I observed 2 more live, 1-inch, brown roaches on the wall of the electrical room. A majority of the roaches on the floor were smooshed with some broken into smaller pieces. As I walked out of the electrical room door into the production rehang room, I observed that there was a squished roach in the dry footbath, one half of a roach in front of the footbath and a dead roach approximately 1 foot away from the door. I showed (b)(6) the roaches in the electrical room and the rehang area. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). (b)(6) immediately</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								removed the dead roaches in the rehang area and stated that he was getting an employee to clean up the large number of roaches in the electrical room. Structural deficiencies and condensation concerns were discussed with the establishment and documented in an MOI during the last weekly meeting which took place on 6/23/22. This noncompliance is linked to NR #UAB0608052812N-1 written on 5/12/22 for the same root cause of uncontrolled condensation and structural deficiencies in the picking room for lines #'s 2/3.	
P9197	Perdue Foods, LLC.	85DA9742-9AAA-45BD-A794-E488AADB8334	UAB4504063328N-1	06/28/2022	01C02	Operational SSOP Review and Observation	416.13(c)	<p>On 6-28-22 at approximately 0515 hours, while following up on previous non-compliance inside the Icehouse Area I, (b)(6) observed the following deficiencies. Inside the Icehouse on the floor I observed numerous pieces chicken meat pieces 1/16 to 1/8 inches in size, as well as a used piece of plastic that had several pieces of chicken on it that were approximately 1/8 to 1/4 inches in size. The icehouse floor is a product contact surface as the product ice is stored directly on the floor of the icehouse. Also, on several plastic curtains on the doorway to the icehouse, I observed 4 pieces of chicken meat which were approximately 1/16 to 1/8 inches in size. Exposed totes of product contact ice are transported through these plastic curtains by establishment personnel throughout the day. Inside the black rubber boot bath I observed a clear solution with pieces of chicken meat that were too numerous to count as well a used boot liner. The trash can was filled and used boot liners were overflowing onto icehouse vestibule floor. Additionally, I observed the outside of the icehouse vestibule floor and the floor at the entrance to the icehouse were covered with a thick black unidentified build-up. No employees had yet entered the ice house for that day's production shift indicating that the deficiencies and meat particles that I observed were from a previous day's production. At the time of my observations, no one from the establishment was addressing the deficiencies I took regulatory control of the icehouse area with U.S. Rejected Tag # B-45712226. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.13(c). The establishment cleaned and sanitized the affected areas. At approximately 0710 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag# B-45712226. This noncompliance is linked to NR#UAB2006060202N/1 for the same root cause of the establishment failing to maintain sanitary conditions in the ice house area.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	AB7A71DE-0F3A-4632-A2ED-35265D264918	UAB4617065728N-1	06/28/2022	01D01	SPS Verification	416.2(b)(3)	<p>On Tuesday June 28, 2022, while performing a routine SPS task, I (b)(6) found the following deficiencies. At approximately 1645 hours, while walking along the outside of the front of the plant, I noticed two large roll-up doors (about the size truck bays) that were wide open and partially screened. Upon taking a closer look, I noticed that the wider door had a screen with large cuts (ranging from ~6 inches to over a foot) in it, along with a gap on the side about 1 inches wide where the screen was too narrow. These could admit passage of vermin capable of reaching the bottom of the doorway, which was about 3 to 4 feet off the ground. The door was opened about to the top of the screen, so there was no gap immediately above the screen. At the top of the opening, the door rolled back into the plant and left a clear gap of about a foot, which could admit flying vermin. The other door was screened off about half-way to the top; the rest was completely open, as the door was rolled all the way up. I had (b)(6) assist me with the issues. (b)(6) and (b)(6) was notified. (b)(6) called (b)(6)</p> <p>Both doors open into the same area, which was identified as the unit room. The doors were open because the compressor needed more ventilation than the adjacent ventilation grate can provide. The corrective action was the wider screen was removed and that bay door closed all the way, while the other bay door was lowered the immediate corrective action way to try to block the gaps; if this can not be done then the doors will both be closed until they have a better plan. Additionally a regular door nearby was standing wide, the plant had this closed. Later, at 1735 hours, while walking along the outside of the back of the plant, I noticed the project shop bay door was open, with full access to the outside, and multiple flies were in the area. I found a maintenance associate, who closed the area with the fly trap screen, and he said the screen was supposed to always be down when the bay door is open. I notified (b)(6) of the plant failure to comply with 9 CFR 416.2(b)3. The plant is required to maintain doors, windows and other openings so as to prevent entrance of pest. This can be done in several ways including closing doors, using intact screens and other methods of preventing entry. The plant failed to comply with 9 CFR 416.2(b)3.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	37F7D262-EAE9-4E94-AEB9-EB7-27FF3A1B8	UAB0516 063329N -1	06/29/20 22	01C02	Operational SSOP Review and Observation	416.13(c)	<p>On Wednesday, June 29, 2022 while a doing an operational task, I (b)(6) found the following deficiency: At approximately 1435 hours, in the Mastercase area I saw a plant employee remove a bag of product from the floor and place it directly onto the hopper on line #2. I immediately had the associate to stop boxing the product and notified (b)(6) of the noncompliance. Once (b)(6) arrived, I notified him of the noncompliance and watched the establishments employees remove all bags of product from the hopper and place them into blue baskets. The baskets were then placed on 3 dollies (6 baskets on each dolly) and 1 dolly (which were 5 baskets) to be rinsed, and I applied US Retained Tag #B-45712144 on the dollies. A plant employee then sanitized the hopper, bringing it back into sanitary condition. Once I verified that sanitary conditions had been restored for the hopper, I released the line back to production. I verified the employee had changed his gloves. (b)(6) had his associates to move all 4 dollies to the wash station in my presence. I then watched a plant associate individually wash/rinse each package bringing it back to sanitary condition. I removed my tag and released regulatory control to the establishment for production purposes at 1540 hours. The establishment written SSOP Plan states that (b)(4) (b)(4) This document served as written notification that the establishment failed to comply with the regulation cited in block 6 of this document.</p>	CLOSED
P9197	Perdue Foods, LLC.	F45DFE7E-5D6B-4B6B-A71C-647-A405967FC	UAB0516 063329N -2	06/29/20 22	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On Wednesday 6-29-22 at approximately 1933 hours I, (b)(6) observed the following deficiency while performing an Operational task. At approximately 1933 hours, I noticed an associate pull her pants into position with her latex gloves and resume handling product without sanitizing her hands, in the Cut-up area (leg line). I had them stop them line. (b)(6) (b)(6) and (b)(6) were notified that the establishment was not in compliance with 9 CFR 416.13(b). The plant corrective action was that Linda had an associate condemn the affected product, which consisted of two red condemn totes. After verifying that sanitary conditions had been restored and the associate had discarded her gloves, gotten a new pair and sanitized them, I released the area back to production at 1943 hours. (b)(6) stated verbally that the associate will receive a coaching on how to handle product, and if it happens again disciplinary action will be taken. The establishments written SSOP procedure Attachment 8.3 Further I Salvage, and Product Handling Guidelines states the following: (b)(4) (b)(4)</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	0C37773F-B96A-473F-B88A-6C6C65FC595D	UAB5008060230N-1	06/30/2022	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(2), 416.4(b)	<p>On 06-30 -22 at approximately 0507 hours, while walking through (b)(6) observed the following deficiencies. At the time of my observations QA and Sanitation had completed their pre-operational sanitation and inspection procedures and released the area to production. Product had begun to enter the department but had not yet made it to the affected equipment. On the top surfaces of numerous pack shackles on Evisceration system 1(product contact surfaces), I observed a brownish build-up of product residue from the previous day's production. Also, I observed several pieces of chicken meat and viscera, which were approximately 1/4 to 1/2 inches in size, attached to the Pac shackles (product contact surfaces). I took Regulatory Control Action of the evisceration line #1 Pac shackles with U.S. Rejected Tag NO. B-45712249.</p> <p>(b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(c). (b)(4) personnel cleaned and sanitized the Pac shackles. At 0525 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-45712249. Additionally, I observed that on the Noax monitor keyboard and the wall in between Evisceration system2&3, there were specks of dried-up blood, and pieces of chicken meat approximately 1/16 to 1/4 inches in size and too numerous to count. I also observed that both areas had a dried-up brownish product residue from a previous day's production on them. At approximately 0522 hours I took Regulatory Control Action of the Noax system and wall with U.S. Rejected Tag #B 45712229. (b)(6) and (b)(6) were notified that the establishment was not in compliance with 9 CFR 416.2(b)(2) and 416.4(b). (b)(6) personnel cleaned and sanitized the affected area. At approximately 0535 hours, after verifying sanitary conditions were restored, I removed U.S. Rejected Tag #B 45712229.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	0C421F18-C880-4522-A30E-FBD4ADCE297F	UAB0712064630N-1	06/30/2022	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On Thursday 06/30/22 at 1113 hours, I (b)(6) accompanied by (b)(6) observed a an approximately 2ft x 8inch sized hole in the top of the wall in the rehang department. As we investigated further we observed that the inside rehang wall connected to the outside live receiving wall. We observed that the there was a large 3ft x 2ft hole in the outside live receiving wall. Due to the fact that the two holes connected there was direct access from the outside of the plant to the inside of the plant. Additionally, I noticed several flies in rehang area as well as several flies in the outside receiving area by the hole. I notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a) and 416.2(b)(3). (b)(6) stated he was going to put a temporary cover over the hole until it could be permanently fixed.	CLOSED
P9197	Perdue Foods, LLC.	3B503FEF-4193-44A3-AF1D-D16F3EF96E8F	UAB3221060330N-1	06/30/2022	01D01	SPS Verification	416.4(d)	On Thursday 6-30-2022 while performing an operational task, I (b)(6) found the following deficiency. At approximately 2158 hour, while following up on an issue from earlier in the Cut up (wing line) area, I noticed 4 boxes sitting on the stackoff rack by the scale improperly stacked, so that the bottoms of the boxes were in contact with the liners of the boxes below. These boxes are supposed to be stacked with alternate rows upside down, so that liners touch liners and cardboard touches cardboard. This prevents any box that was placed on an insanitary surface from contaminating a liner which will be in contact with product. (b)(6) and (b)(6) were notified that the establishment was not in compliance with 9 CFR 416.4(d). (b)(6) immediately condemned the boxes with the liners while in my presence. This noncompliance is linked to UAB4914062727N/1 written on 6-27-22 for the same root cause, which in this instance is the establishments failure to control and manage stacking boxes properly. This document serves as written notification that continued failure to comply with regulation requirements could result in additional regulation and/or administrative action.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	8ED5B064-DDE8-4FA8-9F22-AAA E3F072952	UAB2209 074601N -1	06/30/2022	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(a), 416.2(b)(1), 416.2(b)(2)	<p>On Thursday, June 30, 2022, at approximately 1128 hours I, (b)(6) was touring the Front Supply Room and observed the metal chain cutting gloves for evisceration department second shift (product contact surface) being stored in an insanitary condition. The chain cutting gloves were being stored in red toolboxes. Inside the bottom of the toolboxes with the chain cutting gloves I observed approximately 8 pieces of meat ranging in size from 3/16- of an inch. When I moved the chain gloves around, I observed that there was meat pieces in between the holes of 6 of the chain gloves. As I looked in the other 2 red toolboxes there was also meat logged in several of those chain gloves too. In the corner of the Supply Room, I observed water on the floor that was coming from a leaking pipe. Several pieces of chicken meat was on the floor and dried up meat was scattered along the wall. Thick white grease build up was on the pipes by the washer. A chain glove covered in meat was also stored on the floor. The reservoir tank attached to the washing machine had brown slimy build up inside of it. I observed several flies and gnats flying around in this area. Near the table were gray bins were that are used to store supplies which had a brown build up on them. The meat inside the toolbox and on the chain gloves were from a previous days production. Previous discussions with establishment management have confirmed that the 2nd shift utensils, including the cutting gloves, are removed directly from the storage room and used in production. Additionally, this room is used to store product contact utensils and was not being maintained in a sanitary condition. I took regulatory control of the toolboxes that the chain gloves were in with U.S. Rejected Tag NO. B45-712306. I notified (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR 416.13(c), 416.2(b)(1), 416.2(b)(2) and 416.2(a). I also went into the Sanitation office and observed several roaches crawling on the floor and crawling on the scrub pads that are used by sanitation to clean equipment. (b)(6) was notified that the establishment was not in compliance with 9CFR 416.2(a). Establishment choose to discard the scrub pads that roaches were seen crawling on. The establishment cleaned and sanitized the gloves/toolboxes and restored sanitary conditions to the room. At 1324 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO B45-712306.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	CF6F48DD-23A3-4CF2-A8AC-5B6257D351AF	UAB2118061030N-1	06/30/2022	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(b)(3)	<p>On Thursday 6-30-22 at approximately 1732 hours I, (b)(6) observed the following deficiency while performing an Operational task. In the Cut-up area (wing line), I witnessed an associate return to the production line with her cotton and blue latex gloves in her hand. Standing on the line, she proceeded to put on her cotton and latex gloves and resume handling product without sanitizing her gloves. I had (b)(6) to stop the line. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(b). The plant corrective action was that (b)(6) had an associate place the affected product in 4 totes. The totes were placed with a production hold sticker to be washed. After verifying that sanitary conditions had been restored and the associate had discarded her gloves, gotten a new pair and sanitized them, I released the area back to production at 1738 hours. (b)(6) stated verbally that the associate will receive a coaching on how to handle product, and disciplinary action was taken. The establishments written SSOP procedure Attachment 8.3 Further I Salvage, and Product Handling Guidelines states the following: (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) This noncompliance is linked to UAB0516063329N/2 written on 6-29-22 for the same root cause, which in this instance is the establishments failure to prevent product contamination. This document serves as written notification that continued failure to comply with regulation requirements could result in additional regulation and/or administrative action. Later at approximately 1748 hours, while in the 28 cooler, I observed that at loading dock door number 2, a trailer was parked against the building leaving an approximately 2-inch gap between the sides of the trailer and the black wall cushion, an approximately 6-inch gap in size between the bottom of the trailer and the bay door on the sides and approximately 5-inch gap on the top corners of the trailer. Black pillows were placed but not fully covering the affected area. These gaps were visibly open directly to the outside. These gaps could allow entrance of vermin and dust. At the time of my observations there were establishment employees unloading and loading the trucks, but no one was addressing the issue. (b)(6)</p> <p>(b)(6), (b)(6) and (b)(6) were a notified that the establishment was not in compliance with 9 CFR 416.2(b)(3). At 1806 hours, the bay was closed until a plan of action is decided. The regulation cited above was not met.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	DC868962-762D-4E29-BABB-9B90E9BDF792	UAB4012062430N-1	06/30/2022	01D01	SPS Verification	416.2(d), 416.4(d)	On 6/30/2022 at approximately 1125 hours while touring the facility I, (b)(6) observed a blue basket filled with packaged marinated breast meat stored up against a wall in the 28-degree cooler that was covered with heavy condensation. The wall and floor beneath were covered in ice and large icicles in several locations and there was heavily beaded and dripping condensation observed further up the wall. I showed (b)(6) (b)(6), my findings and informed him that the establishment was not in compliance with 9 CFR 416.2(d) and 416.4(d). (b)(6) removed the package product away from the wall, placed a green production hold tag on the basket and brought it to the wash station in the area for the packaging to be reinspected and reconditioned according to the establishments procedures. This wall and condensation issue has been discussed for several weeks in the weekly documented SPS facilities MOI. In the MOIs it was documented that the establishment would keep this area blocked off to prevent product from being stored against this wall until repairs were complete. At the time of my observations there was no barrier present, and product was against the wall.	CLOSED
P9197	Perdue Foods, LLC.	FCF28AF7-3AB2-4904-8525-1B2F294FD70E	UAB3619063530N-1	06/30/2022	01D01	SPS Verification	416.2(a)	At approximately 1900 hours, while performing a Good Commercial Practices check in picking rooms #2 and #3, I observed three (3) live cockroaches in the area around the stunner on system #3. The cockroaches were brown and approximately 1 and 1/2 inches to 2 inches in length. The three (3) cockroaches were near the ceiling at the beginning of the stunner on System #3. (b)(6) (b)(6) was notified of this noncompliance. When I returned with (b)(6) (b)(6) at approximately 2025 hours, several cockroaches were still visible in the same area. Additionally, there were approximately forty (40) chicken heads on the floor at the base of the head puller. These heads could provide a food supply for the roaches. This noncompliance is linked to UAB4907063727N-1 written on 06/27/2022 for the same root cause which in this instance, is the failure of the Establishments Pest Control Program. This document serves as written notification that continued failure to comply with regulatory requirements could result in additional regulatory and/or administrative action.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	05FC60EB-8283-45A3-A446-C7A468CD2243	UAB1009070901N-1	07/01/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.2(a), 416.2(b)(1)	<p>On 07-1-22, at approximately 0439 hours after the facility was released for inspection I, (b)(6) performed Pre-operational Review and Observation task in the Receiving, Evisceration, and Deboning Departments. This was done after the establishment's preoperational inspection and before the start of production. At approximately 0442 hours, I observed that inside hanging area and stunning area for line 1 had numerous flies flying around which were landing on several pieces of equipment. Informed Kataria Powell, (b)(6) Plant Manager that the establishment was not in compliance with 9 CFR 416.2(a). Kataria Powell immediately instructed the employees to reclean the equipment and remove the flies in the area. In the Evisceration Department, I observed that on the top and inside surfaces of numerous pack shackles on Evisceration systems # 1 & # 2 (product contact surfaces), had a brownish and greenish build-up of product residue on them. At 0459 and 0500 hours I took Regulatory Control Action of the Pac shackles on evisceration lines #1 and #2 with U.S. Rejected Tag NO. B-45712008 (system 2) and U.S. Rejected Tag NO. B-45712006 (system 1). I informed (b)(6) Plant Manager, Kataria Powell that the establishment was not in compliance with 9 CFR 416.13(a), and 416.14. Sanitation employees cleaned and sanitized all affected equipment. After verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712008 at approximately 0601 hours and U.S. Rejected Tag NO. B-45712006 at 0553 hours. In the Deboning Department, I observed that at the bottom of the platform inside the combo bin dumper there were numerous pieces of chicken meat and fat approximately 1/16 to 1/4 inches in size. Underneath the blue rubber flap attached inside hopper leading to blue incline front half conveyor (product contact surface), I observed half of a chicken wing and several pieces of chicken meat approximately 1/4 to 1/2 inches in size. The backside flap and hopper had a brown slimy build-up on them. Also, I observed several pieces of wood 1 to 2 inches long lodged inside several slots inside the dumper. The entire platform of the metal rake had a yellowish, greasy build-up on it (product contact surface). At 0755 hours I took regulatory control of the affected equipment with U.S. Rejected Tag NO. B-45712019. I informed (b)(6) Plant Manager, Kataria Powell that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. Sanitation employees cleaned and sanitized all affected equipment. At approximately 0813 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712019. At approximately 0800 hours, in the Deboning Department, I observed that the wall near the Sizer/Frame belt had 2 holes in it which were approximately 1 and 1/8 inches in diameter. Inside both holes were pieces of</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>chicken fat approximately inches in size. I informed (b)(6) Plant Manager, Kataria Powell and (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR 416.2(b)(1). (b)(4) stated that the holes would be repaired by 07-05-22. At approximately 0811 hours, in the Deboning Department, I observed that the framework attached underneath Compactor 6, which are directly over exposed product conveyors, had a brownish slimy build-up on them. Inside the drain between Compactor 6 and the trim conveyor there were whole pieces of chicken breasts, and numerous pieces of chicken meat approximately 1/4 to 1/2 inches in size. Lodged between the green grates over the drains there was an empty plastic Gatorade bottle. I informed (b)(6) Plant Manager Kataria Powell that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. Kataria Powell immediately instructed the (b)(6) employees to restore sanitary conditions to the framework and drains which I verified. This noncompliance is associated to NR# UAB1810060424N N/1 written on 06/24/22 from the same root cause, which in this instance is the establishment's continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 34 Pre-Op tasks have been performed and 23 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 67.65% of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of their SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	7915B851-7C8B-442A-9FA3-7FD7019652F5	UAB1820074401N-1	07/01/2022	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(e)(4)	<p>On July 1, 2022, at approximately 1955 hours, while performing an Operational SSOP Review and Observation task in the ice pack cooler I, (b)(6) noticed several large puddles of black, bloody, dirty stagnant water, throughout the cooler. One of the puddles was approximately 6 feet wide and 2 inches deep. I also observed that there was a broken wooden pallet with a large, unlabeled cardboard combo bin filled with chicken backs that was resting next to one of the deep puddles of dirty water. Several pieces of wood from the broken pallet were observed in the puddle. Additionally, I observed that the bottom of the product combo bin was saturated with water from the puddle and there was a large tear in the box which was allowing pieces of meat to protrude from the bottom of the combo bin. The inside liner of the product combo bin was also torn which directly exposed the product to the insanitary area. I notified (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR 416.2(e)(4), and 416.13(b). (b)(6) had an associate clean the floor. I observed that as the establishment associate was cleaning the floor with the red nonproduct contact squeegee the exposed product from the combo bin was directly contaminated by the black, dirty water. The establishment elected to condemn all the product in the combo bin, and I observed as an establishment employee took the product combo bin to the rendering area and labeled it Rendering Inedible- not intended for human food. The remaining debris and puddles in the cooler were cleaned up. On the establishment's Attachment 8.13b, SSOP Corrective Action Log, it states that (b)(4) (b)(4) (b)(4) At approximately 2010 hours the establishment finished cleaning the cooler and I verified that sanitary conditions were restored. The establishments Attachment 8.4, Further II Salvage and Product Handling Guidelines states that: (b)(4) (b)(4)</p> <p>Exposed product must be condemned. This noncompliance is linked to UAB1523065415N/1 written on 6-15-22 for the same root cause, which in this instance is the establishments failure to maintain sanitary conditions in the ice pack cooler.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	7EE5D7CF-57CA-4B01-BD11-13C69DED6620	UAB3210 075101N -1	07/01/20 22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14	<p>On Friday July 01, 2022, at approximately 0735 hours, after the facility was released for inspection I, (b)(6), performed my Pre-Operational SSOP Review and Observation task. This was done after the establishments Pre-Operational inspection and before the start of production. In the Perfect Portions Department, I observed on the overhead conveyor (product contact surface) to the splitter #3, had several pieces of meat ranging in size 3/16 to 5/15 of an inch on the inside of the conveyor. I also observed throughout the entire length of the conveyor, meat in the grooves of the conveyor. Inside of the conveyor was a piece of meat approximately 1 and inches in size in the Teflon wheel. I took regulatory control of the Conveyor with U.S. Rejected Tag #B-45712265. I notified (b)(6) Plant Manager Bobby Patterson, that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected equipment was cleaned, sanitized, and re-inspected. After verifying that sanitary conditions had been restored, I released regulatory control by removing U.S. Rejected Tag#B-45712265 at approximately 0815 hours. As I continued my inspection in Perfect Portions, at 0738 hours, I observed on the next overhead conveyor #4 (product contact surface) there was meat lodged in the grooves of the conveyor on both sides which covered approximately half the conveyor. I took regulatory control of overhead Conveyor #4 with U.S. Rejected Tag #B-45712244. I notified (b)(6) Plant Manager Bobby Patterson that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. The affected area was cleaned, sanitized, and re-inspected. After verifying that sanitary conditions had been restored, I released regulatory control by removing U.S. Rejected Tag#B-45712244 at approximately 0813 hours. This noncompliance is linked to NR#UAB1009070901N/1 written on July1, 2022, from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 34 Pre-Op tasks have been performed and 23 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 67.65% of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of their SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination of adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.	
P9197	Perdue Foods, LLC.	CB07AB65-1FDD-4753-B8DE-FF2B6E9A0CF6	UAB0317071401N-1	07/01/2022	01C01	Operational SSOP Record Review	416.16(a)	<p>On Friday 7-1-22 at approximately 1645 hours while reviewing the establishments Attachment 8.1 Operational Sanitation Check Sheet for 6-30-22, I (b)(6) observed that the establishment documented the following SSOP deficiencies on Attachment 8.13b forms (SSOP Corrective Action Log): Perfect Portions Ref. #43, and Cut-up (Breast & Wing) Ref #s 27 and 21, but there no failure documented on Attachment 8.1 (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) (b)(6), was notified that the establishment was not in compliance with 9 CFR 416.16(a). Also, on the first Attachment 8.1 Daily Operational Sanitation Check Sheet in the packet, there was no heading information documented as to which department the paperwork belonged. All checks were done, and a failure was accompanied by an 8.13b, but the lines for Area, Shift, et cetera were all blank. (b)(6) was notified of this also. This noncompliance is linked to UAB37180624104N/1 written on 6-10-22 for the same root cause, which in this instance is the establishments failure to correctly document their SSOP findings and form identification. This document serves as written notification that continued failure to comply with regulation requirements could result in additional regulation and/or administrative action.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	52FDF25E-F855-491C-A156-715A6E307AA2	UAB3210 072502N -1	07/02/2022	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	<p>On 7/2/22, at approximately 1050 hours, while performing a operational sanitation walk through of the 28 degree cooler, I (b)(6) accompanied by (b)(6) (b)(6) observed the following deficiencies. In the yellow caged area underneath the stairs heading to the Old Spice Room there was trash(gloves, paper and discarded hairnets) on the floor also in this area was a thick black greasy built up of dust on the floor, walls and an electrical panel. Upstairs in the Spice Room in the corner on the Old Elevator side there is a brown liquid on the floor with multiple pieces of dried ice thrown in it. There is a old chicken drumstick that had been eaten on the floor also in this liquid. In this area there is a large green combo cover that is in this area that has a dried pasty brown ufm on it. In this same area there is a black office chair and some white label paper that is dirty and has accumulated dust on it. (b)(6) accompanied me as I showed him an accumulation of standing water at the bottom of the stairs leading to the stack off area outside of Perfect Portions on line # 1. After further observation (b)(6) found that the water source was coming from a leak of the Ozone Solutions tank. In this Maintenance room there was a flooded floor with standing water and plastic trim waste that was accumulated on the floor in this area. I spoke with (b)(6) and (b)(6) (b)(6) (b)(6) was called and stated that this area is to be repaired tomorrow. (b)(6) was also called, he was shown all of the noncompliant issues. The plant failed to comply with the above MPI Regulations.</p>	CLOSED
P9197	Perdue Foods, LLC.	534CF8EF-385A-4C52-8A54-4EDB2CDEEBB9	UAB5007 070902N -1	07/02/2022	01D01	SPS Verification	416.2(a)	<p>On 7/2/22 at approximately 0617 hours while touring the facility I, (b)(6) observed approximately 8 drain flies and a spider on the wall at the entrance of the rehang area as you are leaving the dip tank #3 area. The flies were approximately 3/8 inches in size and black in color. I immediately notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). The establishment personnel sprayed the wall down with chlorine to remove all the flies. I was able to verify that there were no more flies remaining after the establishment personnel sprayed down the area. This noncompliance is associated to NR #UAB5404063017N-1 written on 6/17/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	CC25882E-9CF5-4D04-9421-86F405BF8976	UAB2217075402N-1	07/02/2022	01C02	Operational SSOP Review and Observation	416.13(c)	<p>On Saturday 7-2-2022 while performing an operational task, I (b)(6) found the following deficiency. At approximately 1748 hours, while in the Cut up (wing line) area, I noticed 2 boxes improperly stacked on a pallet. While waiting for (b)(6) I also noticed 3 boxes placed on the rollers, which are used to rest boxes on while packing product. The associate was packing product(wings) into the first box; the others were empty. The second box was turned sideways, with the bottom of the box directly touching liner of the box with the product. The boxes on the pallet were improperly stacked, so that the bottoms of the boxes were in contact with the liners of the boxes below. Boxes with liners are supposed to be stacked with alternate rows upside down, so that liners touch liners and cardboard touches cardboard. This prevents any box that was placed on an insanitary surface contaminating a liner which will be in contact with product.</p> <p>(b)(6) (b)(6) (b)(6) and (b)(6) were notified that the establishment was not in compliance with 9 CFR 416.13(c). I took regulatory control action and retained the product with U. S Retained Tag # B45712146. The plants corrective action was that (b)(6) immediately condemned the boxes with the liners on the pallet.</p> <p>(b)(6) condemned the box that was turned sideways. (b)(6) washed the product that was tagged, in my presence. Sanitary condition was restored at 1804 hours. The plants preventive measure was that the associate will receive a coaching, and will be supervised the next few days by Supervisor. The regulation cited above was not met.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	2832CC8F-FA77-40C8-BB05-91C DAB63EF2E	UAB4107 074805N -1	07/05/2022	01D01	SPS Verification	416.2(a), 416.2(b)(2), 416.2(b)(3)	<p>On 7/5/22 at approximately 0510 hours while following up on a pest activity noncompliance in the Evisceration Area I, (b)(6) observed approximately 5 or more drain flies on the wall at the entrance of the rehang area as you are leaving the dip tank #3 area. The flies were approximately 3/16 inches in size and black in color. I immediately notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). The establishment personnel sprayed the wall down with chlorine to remove all the flies. I was able to verify that there were no more flies remaining after the establishment personnel sprayed down the area. Additionally, at 0528 hours I observed the following noncompliance in front of the box room elevator and stairway area leading outside from the box room. Inside the drain across from the elevator was black stagnant water, black mud (which was approximately 1-2 inches deep), trash, other unidentified foreign material, and numerous small black insects which were approximately 3/16 inches in size flying around and settled inside the drain. Stored near the drains were two black plastic pallets. When I moved the pallets, numerous small insects approximately 3/16 inches in size began flying from between them. In the hallway leading directly to the outside from the Box room were several insects flying around which were approximately 3/16 inches in size. There were also insects crawling toward the door which were approximately 1/2 inches in size and there were several spider webs attached to the ceiling and light fixtures. The door leading directly to the outside was propped open with a pest control trap. I could also smell a foul order while I was in this area. At 0528 I took regulatory control of the affected area with U.S. Rejected Tag #B-457122011. I notified (b)(4) Plant Manager, Bobby Patterson and (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a), 416.2(b)(2), and 416.2 (b)(3). The affected area was cleaned, sanitized, re-inspected and the pests were removed. After verifying that sanitary conditions had been restored, I released regulatory control by removing U.S. Rejected Tag#B-457122011 at approximately 0611 hours. This noncompliance is associated to NR #UAB5007070902N-1 written on 7/02/22 from the same root cause, the pest control program is being implemented properly or ineffectively, thus allowing pests to harbor inside the establishment.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	59006524-7700-4329-8C6A-5FB1D91DF809	UAB5407075305N-1	07/05/2022	01D01	SPS Verification	416.2(a), 416.2(b)(2), 416.2(b)(3), 416.3(a)	On 7/5/22 at approximately 0611 hours, while going to verify production in Gib pack I, (b)(6) observed the following noncompliance. In the vestibule between the Grading area and the trash/recycling area I observed that the inner roll up door was broken and the outer roll up door had been left open. This created a visible pathway directly outside. Inside the vestibule area I observed some wet and completely saturated cardboard on a cart that is used to transport brown totes(food contact surface). I observed fat particles, blue gloves, broken pallet pieces, and trash on the floor. In this same vestibule area I observed several flies. Outside in the recycling area I observed a stainless steel shovel (food contact surface) on the ground and 10 hand carts(food contact surfaces). One of the carts had a red condemn barrel on it. The carts are used to transport brown totes (food contact surfaces). At the time of my observation, the carts were covered in fat and meat pieces from a previous days production which were too numerous to count. I immediately took regulatory control and placed U.S. Rejected Tag NO.B-45712189 on the entrance to the vestibule (b)(6) was shown of my findings and notified that the establishment was not in compliance with 9 CFR 416.2(a), 416.2(b)(2), 416.2(b)(3), and 416.3(a). The exterior roll up door was closed and I verified there were no more flies in the area. The establishment personnel removed the fat/meat pieces and trash and cleaned the floor. Also, the blue gloves and the stainless steel shovel were discarded. The carts were recleaned and sanitized. At approximately 0658 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected tag No. B-45712189.	CLOSED
P9197	Perdue Foods, LLC.	D699ECE0-889A-431D-B0FB-D2F264361C6	UAB0009070705N-1	07/05/2022	01C02	Operational SSOP Review and Observation	416.13(c)	On 7/5/22 at approximately 0702 hours while walking toward Evisceration I, (b)(6) observed the following deficiencies in the the Cut-up area. I observed an employee transporting 5 white pans that are used on the wing line for production purposes (product contact surface). There was a massive brown build up and a massive black build up covering the inside of the white pans. Additionally, the white pans had a strong foul odor emanating from them. I immediately took regulatory control and placed U.S. Rejected tag #B45712188 to the white pans. At the time of my observations the establishment was bringing the pans to the wing line from storage but they had not yet been used in that days production. The build-up in the pans was from from a previous days production. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(c). The 5 affected white pans were recleaned and sanitized. After verifying that sanitary conditions were restored, I removedU.S. Rejected tag #B45712188 at approximately 0826 hours.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	2132D4F6-1C62-4E87-BF84-690F7805E681	UAB0809070206N-1	07/06/2022	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(a)	On 7/5/22 at approximately 0516 hours, while touring the rehang area, I (b)(6) observed the following noncompliance. I observed 2 live black flies on a white cart (food contact surface). The flies were approximately 1/2 inches in diameter. At the time of my observation the flies were crawling on the cart. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(c) and 416.2(a). The establishment personnel attempted to kill the flies. I verified the cart was recleaned and sanitize and that there were no more flies in the area.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	87FFCB61-081D-4EE3-8FFC-69F3078C6776	UAB5113075806N-1	07/06/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14, 416.2(d)	<p>On 7/6/2022 at approximately 0753 hours I, (b)(6) performed a routine preoperational review and observation task in the Deboning Department. This task was performed after the completion of QA and sanitations preoperational inspection procedures and before the start of operation. At approximately 0800 hours, I observed that there was a continuous drip coming from several overhead structures, including some dangling blue wires, which were falling on the overhead front halves conveyor #3. I took regulatory control of the front halves conveyor #3 with U.S. Rejected Tag NO. B-31722678. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a), 416.14, and 416.2(d). The establishment reorganized the blue wires so that they were no longer dangling over the belt. They determined that there was a build-up of water in the overhead conduits and wires. Sanitation personnel dried all the overhead structures and cleaned and sanitized the affected conveyor. At approximately 0855 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-31722678. At approximately 0809 hours, I observed that there was a continuous drip coming from several overhead structures, including a tan wiring panel and overhead piping, which were falling on Rapid Deboner #3 (product contact surface). I took regulatory control of Rapid Deboner #3 with U.S. Rejected Tag NO. B-31722682. I informed (b)(6), and (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a), 416.14, and 416.2(d). The establishment determined that there was a build-up of water in the overhead tan wiring panel but could not eliminate the dripping. Maintenance personnel hung plastic under the drip and sanitation personnel cleaned and sanitized the affected equipment. At approximately 0931 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-31722682. At approximately 0807 hours, I observed pieces of meat and fat which ranged in size from 1/16-1/2 inches and were too numerous to count on the inside and top surfaces of the overhead front halves conveyor #5 (product contact surface). The meat and fat particles were throughout the entire length of the conveyor. I took regulatory control of the overhead front halves conveyor #5 with U.S. Rejected Tag NO. B-31722677. At approximately 0820 hours I observed that the inside surface of the product chute for Rapid Deboner #5 (product contact surface) had a thick brownish product residue which was approximately 5 inches in length on it. On the automatic triangular scoop at the end of Rapid Deboner #5, I observed that the inside of the scoop was completely filled with a large clump of meat and fat particles. I took regulatory control of Rapid Deboner #5 with U.S. Rejected Tag NO. B-31722681. At</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>approximately 0826 hours, I observed pieces of meat and fat which ranged in size from 1/16-3 inches in size and were too numerous to count on the inside and top surfaces of the blue MSC frames conveyor (product contact surface). Additionally, at the end of the conveyor I observed that there were thick clumps of meat on the inside framework and Teflon guide bars (product contact surfaces). I took regulatory control of the blue MSC frames conveyors with U.S. Rejected Tag NO. B-45712312. At approximately 0840 hours, I observed that there were thick clumps of meat and fat on several of the inside stainless-steel crossbars and on the inside surface of the Triple Incline Conveyor for the Morel Sizer (product contact surface). I was able to pull multiple small handfuls of meat and fat out from the Triple Incline Conveyor. I took regulatory control of the Triple Incline Conveyor for the Morel Sizer with U.S. Rejected Tag NO. B-45712311. I showed my findings to (b)(6), and informed her that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. Sanitation personnel cleaned and sanitized all affect equipment. After verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-31722677 at approximately 0826 hours, U.S. Rejected Tag NO. B-31722681 at approximately 0823 hours, U.S. Rejected Tag NO. B-45712312 at approximately 0844 hours, and U.S. Rejected Tag NO. B-45712311 at approximately 0908 hours. This noncompliance is linked to NR#UAB3210075101N-1written on July1, 2022, from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 33 Pre-Op tasks have been performed and 23 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 69.70% of Pre-Operational sanitation NRsindicate that the establishment is failing to effectively monitor the implementation of theirs SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination of adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.	
P9197	Perdue Foods, LLC.	DF064D62-79FB-465D-BF1D-CA81932969B5	UAB5810072606N-1	07/06/2022	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On 7/6/22 at approximately 1146 hours while touring the facility I, (b)(6) observed approximately 4 drain flies and 2 black flies on the wall at the entrance of the rehang area as you are leaving the dip tank #3 area. The drain flies were approximately 3/8 inches in size and black in color. The black flies were approximately 1/2 inch in size. Additionally, inside a whole in the wall, I observed 2 roaches. I immediately notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a) and 416.2(b)(3). The establishment personnel sprayed the wall down with chlorine to remove all the flies and roaches. I was able to verify that there were no more flies and roaches remaining after the establishment personnel sprayed down the area. This noncompliance is associated to NR #UAB4107074805N-1 written on 7/5/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	E37653F6-B4BD-4814-8F0C-A450FC78AD6D	UAB1809074406N-1	07/06/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14, 416.2(a), 416.3(a)	<p>On 07-06-22, at approximately 0419 hours after the facility was released for inspection I, (b)(6) performed Pre-operational Review and Observation task in Receiving, Evisceration, Grading and Cut up Departments. This was done after the establishment's preoperational inspection and before the start of production. At approximately 0421 hours, I observed the door leading directly to the outside from Hanging Area 2 was propped open. At the time of my observations, no one was exiting or entering the area. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.2(b)(3). (b)(4) personnel immediately closed the door in my presence. Inside several of the pipes connected to the Post Dip tanks on evisceration systems, # 1 and #2 I observed a thin white greasy build-up (product contact surfaces). At 0438 hours I took Regulatory Control Action of the Post Dip tanks on evisceration system #1 and #2 with U.S. Rejected Tag NO. B-45953931. I informed (b)(6) and (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a), and 416.14. (b)(4) personnel cleaned and sanitized all affected pipes. At 0458 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45953931. Also, at approximately 0501 hours, I observed a small brown insect, approximately 1/8 inches in size, crawling inside the drip pan between the mirror trimming station and CI booth on evisceration line (b)(4) (product contact surface). I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.2 (a). (b)(6) immediately removed the insect from the drip pan and cleaned and sanitized it in my presence. Floating inside the water inside of Pre chiller #3 and several sections of the main Chiller #3 (product contact surfaces), I observed pieces of chicken meat and fat which were approximately 1/16 to 1/4 inches in size and too numerous to count. At 0543 hours I took Regulatory Control Action of the Pre chiller and Main Chiller on system# 3 with U.S. Rejected Tag NO. B-45712003. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a), and 416.14. (b)(4) personnel cleaned and sanitized the affected Pre chiller and Chiller. At 0610 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712003. In the Grading Department, I observed that underneath the brown flap inside the hopper connected to the blue incline chicken carcass conveyor (product contact surface), there were several pieces of the flaps deteriorating that were severely deteriorated to the point that I observed pieces of the brown flap that had fallen off onto the surface of the conveyor. At 0641 hours, I took Regulatory Control Action</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>of the affected conveyor with U.S. Rejected Tag NO. B-45712004. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.3(a). Maintenance personnel replaced the flap with another piece of clear flaps and (b)(4) personnel cleaned and sanitized conveyor. At 0724 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712004. In the Grading Department, inside 3 of the recirculation PAA tanks between the Kill Kat systems and Grading conveyors (product contact surfaces), I observed pieces of chicken meat and fat which were approximately 1/16 to 1/4 inches in size, too numerous to count and a white greasy film. The PAA solution inside of the tanks is placed back onto the chicken carcasses during processing. At 0645 hours I took Regulatory Control Action of the affected equipment with U.S. Rejected Tag NO. B-45712005. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a), and 416.14. Fayette's personnel cleaned and sanitized all affected tanks. At 0705 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712005. In the Cut-Up Department, on the inside and outside surfaces of the red chicken breast transfer conveyor (product contact surfaces), I observed pieces of chicken meat and fat which were approximately 1/16 to 1/2 inches in size and too numerous to count. Also, dangling from the inside of the white tray product transfer conveyor were several pieces of chicken meat and fat which were 1/2 inches in length. Inside the PAA tank in the same area (product contact surface), were pieces of chicken meat approximately 1/16 to 1/2 inches in diameter and too numerous to count. I observed that several sections of the floor and drain cover had pieces of chicken meat and fat on them. At 0727 hours, I took Regulatory Control Action of all affected equipment with U.S. Rejected Tag NO. B-45712009. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. (b)(4) personnel cleaned and sanitized all affected pieces of equipment and the floor. At 0814 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712009. In the Cut-up Department, I observed that scattered throughout the entire length of the inside and outside components of both of the Food mate machines (product contact/non-product contact surfaces), were pieces of chicken meat and fat 1/4 to 1/2 inches in size and too numerous to count. On the top surfaces of several white Teflon cutting boards used in the Thigh Debone area (product contact surfaces), were several pieces of chicken meat and black unidentified particles approximately 1/16 to 1/4 inches in diameter. Also, one of the cutting boards was peeling apart with a hole in the middle of it and pieces of</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>Teflon sticking up (product contact surfaces). On the top and inside surfaces of several thigh conveyors were pieces of chicken meat 1/16 to 1/2 or more inches in diameter and too numerous to count. Also, attached to the framework of several conveyors were pieces of chicken meat approximately 1/16 to 1/4 inches in size and too numerous to count. Some sections of the affected framework are directly over-exposed chicken products during production. At 0733 hours I took Regulatory Control Action of all affected equipment with U.S. Rejected Tag NO. B-45712010. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a), 416.14 and 416.3(a). (b)(4) personnel cleaned and sanitized all affected pieces of equipment. The Teflon board was replaced with a new one. At 0922 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712010. This noncompliance is linked to NR#UAB3210075101N/1 written on 07-01-22 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 34 Pre-Op tasks have been performed and 23 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 67.65% of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of their SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination of adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	0CCCD40A-D6F C-43CA-85DC-6 72B94D5C940	UAB5110 073307N -1	07/07/20 22	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On Thursday July 7, 2022, at approximately 0811 hours, while I (b)(6) was performing an operational sanitation task in the Evisceration department on system #3, I observed heavily beaded condensation dripping from a 1 black cold water pvc pipe (non-contact surface) into the (b)(4) machine and on the birds/viscera that were on the line directly underneath the pipe. I took regulatory control by stopping the line and placing U.S. Rejected tag NO. B45712264. I then informed (b)(6) and (b)(6) that the establishment was not in compliance with 9 CFR416.13(b). (b)(6) immediately informed maintenance and instructed the floor associates to remove the affected birds from the line. I took regulatory control of the affected birds on the portable racks by placing US Rejected tag NO. B45712263. Once the line was free of birds, maintenance hung clear plastic over the pipes. The birds (approximately 64) were taken to the salvage area, reconditioned, and placed back into flow. The (b)(4) machine, line shackles and viscera pack shackles were also sanitized. To prevent this from happening again the establishment stated, the pipes will be insulated on 07/10/22, until then, maintenance will hang plastic per (b)(6). At 0901 hours, after verifying all corrective measures taken by the establishment, I removed the U.S. Rejected tags. The Establishment Attachment 8.0 Operational Sanitation Instructions states the following, (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	96A5766C-F20C-4C53-81F0-F8AEAC017F77	UAB5320075907N-1	07/07/2022	03J02	Slaughter HACCP	417.5(b)	<p>At 2034 hours on Wednesday, July 6, 2022, I (b)(6) reviewed the Establishments HACCP Pre-shipment review paperwork (HACCP Attachment 8.6 CCP Pre-shipment Authorization). While reviewing the paperwork, I observed in the Pre-Requisite Verification section of the HACCP Pre-shipment review 8.6 form, the second row listing for Metal Detection Verification, second row listing for the Needle Inspection Verification and the row for the Ground Chicken Temperature Verification had initials only. There was no time nor any result. A review of the completed records the following day, showed the results completed and passed at 2129 hours. Also, during my recordkeeping review at 2129 hours, I observed the Establishments HACCP Attachment 8.8 CCP#1 Giblet, Livers, Hearts and Gizzard Temp. Log and HACCP Attachment 8.18 CCP #1 Neck Temp. Log for July 6, 2022, both contained an incorrect date. Both forms were dated as 7/7/2022. The applicable departments were not processing on July 6, 2022. The incorrect date was caught by the reviewer, but not during pre-shipment review and no correction had been made on the HACCP paperwork. At 1551 hours on Thursday, July 7, 2022, I again reviewed the Establishments HACCP Pre-shipment review paperwork form 8.6. During my review, I noted in the Pre-Requisite Verification section of the HACCP Pre-shipment review 8.6 form, both rows for Metal Detection Verification, both rows for the Needle Inspection Verification, the row for the Thermometer Log Verification and the row for the Ground Chicken Temperature Verification had initials only. Again, there was no time or result. (b)(6) was notified of this noncompliance with 9 CFR 417.5(b): Each entry on a record maintained under the HACCP plan shall be made at the time the specific event occurs and include the date and time recorded, and shall be signed or initialed by the establishment employee making the entry.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	A816D7A3-2E4A-465E-B58D-DA A5C4965BC9	UAB3904 074908N -1	07/07/20 22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	<p>At 1042 hours, on July 7, 2022, while walking between lines 2 and 3, I (b)(6) observed condensation dripping from an overhead fan above the PLH (Processing Liver Harvester) and the Liver Drum Washer. The condensation was dripping at a rate of about 12 drops per minute. The condensation was dripping from the overhead fan and being pulled back up into the fan and being blown into the opening of the Processing Liver Harvester and the Liver Drum Washer (product contact surfaces). I immediately took regulatory control by attaching U.S. Rejected tag # B-45712230 to the Liver Drum Washer which is connected to the Processing Liver Harvester.</p> <p>(b)(6) and (b)(6) were informed of the establishments failure to comply with 9 CFR 416.2(d) and 416.13(c). (b)(6) of the situation and as a corrective action and a preventative measure, plastic was hung under the overhead fan and the power source to the fan was disconnected. The shackles, drum washer, and belt were cleaned and sanitized. Once I verified that sanitary conditions were restored, U.S. Rejected tag # B-45712230 was removed and the area was released at 1100 hours.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	D4C8DE68-CCF F-47B1-8014-063 F723ACBB7	UAB5109 072107N -1	07/07/20 22	01D01	SPS Verification	416.2(a)	<p>On 07-07-22 at approximately 0839 hours while performing a SPS Review and Observation task in Shipping Dock Areas I, (b)(6) observed the following deficiencies. Inside the entire length of the drain the runs outside of the Shipping Cooler and Ice Pack Cooler shipping doors, I observed black muddy stagnant water, trash, and other foreign materials. There were several holes in the cement with stagnant black water inside of them. Also, several sections of the docks and under the trailers there was trash, pieces of wood, used purple plastic combo liners and other foreign materials. I observed numerous flies flying around and landing inside nine cardboard combos of trash that were being stored in the area. In the drain in front of shipping bay #16 were maggots that were too numerous to count, crawling inside and outside of the drain, cement wall leading into establishment and floating inside the stagnant water and crevices inside the cement. Also, crawling on the trailer's tires and outside the framework of the trailer parked at shipping bay #16 were maggots which were too numerous to count. Upon further investigation inside the Ice pack cooler bay #16 shipping door, I observed six or more maggots crawling on the dock plate. The plate is used to drive pallet jacks over to load and unload chicken products off and on trailers during operation. At the time of my observations the establishment had a trailer of WIP chicken products backed up to shipping door #16 and the dock plate with the maggots on it was partially inside the trailer. (b)(6) informed me that the establishment hasnt removed any WIP product from the trailer at this point. At the time of my observations I did not see any WIP in the trailer that had been directly affected by the Maggots. At 0858 hours I took Regulatory Control Action of bay door dock #16 with U.S. Rejected Tag NO. B-31722904. I informed (b)(6) and (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a) and 416.4(d). Perdue personnel removed the maggots and restored sanitary condition on the dock plate. At 1510 hours (b)(6) verified that sanitary conditions had been restored and removed U.S. Rejected Tag NO. B-31722904.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	DDE8C104-3F4A-477E-B41A-32C7E7C2B8F	UAB4112 074607N -1	07/07/2022	01C02	Operational SSOP Review and Observation	416.13(c)	On 7/7/22 at approximately 1313 hours while assisting (b)(6) (b)(6) I (b)(6) observed the following noncompliance in the ice pack cooler. I observed 5 brown totes(food contact surface) stored directly on a brown wooden pallet(non food contact surface) with no liner. I immediately took regulatory control and applied U. S. Retained tag # B34728227 to the product. At the time of my observation, the wooden pallet was saturated with black muddy water. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.13(c). The establishment opted to condemn all of the product. The brown totes were taken to the tote wash room to be cleaned and sanitize. After verifying that sanitary conditions were restored, (b)(6) released regulatory control and removed U. S. Retained tag # B34728227 at approximately 1508 hours.According to the Establishment's Operational Sanitation Standard Operating Procedures (b)(4) (b)(4) The cited regulation was not met.	CLOSED
P9197	Perdue Foods, LLC.	EE153505-B5F1-43BB-BBF4-00B AB26103D0	UAB4612 071107N -1	07/07/2022	04B04	General Labeling	381.136	On 7/7/22 at approximately 1320 hours while in the ice pack cooler, I, (b)(6) observe the following noncompliance. I observed a combo of mechanically separated chicken in the rendering area labeled as not for human consumption and the combo was also labeled with a product label that contained a USDA Inspection Legend (mark of inspection). I took regulatory control an placed U.S. Retained Tag NO. B34728228 to the combo of mechanically separated chicken. At the time of my observations there were no establishment employees in the rendering area addressing the issue. (b)(6) (b)(6) was notified that the establishment was not in compliance with 9 CFR381.136(b). After verifying that the inspection legend was removed from the condemned product, I removed U.S. Retained tag NOB34728228.The cited regulation was not met.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	088F181C-7C36-486F-9861-9CA813C0EEF2	UAB5810075008N-1	07/08/2022	01D01	SPS Verification	416.2(a)	On 7/8/22 at approximately 1143 hours while touring the facility I, (b)(6) observed approximately 4 drain flies on the wall at the entrance of the rehang area as you are leaving the dip tank #3 area. Additionally, I observed 2 drain flies on the outside of the (b)(4) machine on system #3. The drain flies were approximately 3/8 inches in size and black in color. I immediately notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). The establishment personnel sprayed down the wall and (b)(4) machine with chlorine to remove all the flies. I was able to verify that there were no more flies remaining after the establishment personnel sprayed down the area. This noncompliance is associated to NR #UAB5810072606N-1 written on 7/6/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.	CLOSED
P9197	Perdue Foods, LLC.	4A9676D0-4138-4930-94C2-0AE24EE0120B	UAB5607072408N-1	07/08/2022	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d)	On 07-08-22 approximately 0732 hours while performing an Operational and Review task I, (b)(6) observed the following non-compliance inside the Icepack cooler. I observed that stored on the mobile cart were 2 brown totes of chicken product. Attached to the outside of one of the brown totes were several pieces of chicken fat approximately 1/2 to 3 inches or more in diameter (product contact). On the lid of one the brown totes (product contact surface) were several pieces of rust particles approximately 1/16 to 3/16 inches in diameter. Also, I observed condensation from an overhead structure dripping onto the same tote of product that had the rust on the lid. Upon further inspection of the tote, I observed the tote wasnt identified or labeled properly. Establishment management was not able to identify what the tote of product was or the production date. At 0734 hours I took Regulatory Control Action of the tote of product with U.S. Retained Tag NO. B-34728229. I informed (b)(6) of the establishment's failure to comply with 9 CFR 416.13(b) and 416.2(d). (b)(6) opted to discard the approximately 70 lbs of product inside of the affected brown tote and returned the tote and lid to the tote wash area to be cleaned and sanitized. At 0738 hours, after verifying that the establishment condemned the affected product and returned the affected tote to the tote washer area, I removed U.S. Retained Tag NO. B-34728229. According to the establishment's written SSOP Attachment 8.0 Operational Sanitation Instructions procedure states the following: (b)(4) (b)(4) (b)(4)	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	74BF2D4D-96A5-4262-B127-D8F8D126A16D	UAB1109074708N-1	07/08/2022	01D01	SPS Verification	416.2(b)(3)	On Friday July 8, 2022, at approximately 1042 hours, while performing my SPS Pest Control and Rodent Review task on the outside of the establishment, I (b)(6) observed an opening at the bottom of the cafeteria dock door. The opening was approximately one inch in diameter and about 8 inches in length. Also, in that same area there were overhead pipes that extended into the wall above the dock doors, that had a gap approximately 2 inches wide around the pipe. This presented an access directly to the inside of the establishment which is a violation of 9 CFR 416.2(b)(3). I took regulatory control by informing (b)(6) of the establishments failure to comply with the regulation stated above. As a corrective action and a preventive measure (b)(6) stated that the problem will be taken care of today.	CLOSED
P9197	Perdue Foods, LLC.	7A61FB4B-58E8-4C08-B204-BF75F25BCD9A	UAB4409071408N-1	07/08/2022	01D01	SPS Verification	416.2(d)	On 07-08-22 at approximately 0508 hours while in the Rehanger Area I, (b)(6) observed heavily beaded and dripping condensation coming from several overhead structures near and over the bird opener for Evisceration line #2. Also, I observed that there was water spraying from the machine onto a rusty conduit and dripping onto the outside of one of the doors of the machine. I informed, (b)(6) that the establishment was not in compliance with 9 CFR 416.2(d). Evisceration line #2 was stopped. At the time of my observations I did not observe any direct product or product contact surface adulteration. (b)(6) instructed an establishment employee to remove the condensation and water. Maintenance personnel turned the water pressure down inside the machine and placed plastic over the machine. At 0543 hours after verifying that the dripping condensation and water were removed, Evisceration line #2 was restarted. This noncompliance is linked to NR #UAB3904074908N-1 written on 07-07-22 for the same root cause establishment failure to control ventilation throughout the establishment.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	A0413BD1-306C-4F97-A541-535E88A47D88	UAB4509 071609N -1	07/08/2022	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On 07-08-22 at approximately 1246 hours while walking thought the Evisceration department I, (b)(6) observed several overhead structures around the A/C unit between evisceration systems #1 and #2 with heavily beaded and dripping condensation. The overhead structures were directly over the Pack Shackles for evisceration (b)(4) #2 and (b)(6) (product contact surfaces) and I observed the condensation dripping onto the Pack Shackles with gizzards on them. I took regulatory control of evisceration (b)(4) #2 and (b)(6) with U.S. Rejected Tag NO. B-31722369. I informed, (b)(6) that the establishment was not in compliance with 9 CFR 416.13(b). (b)(6) confirmed that at the time of my observations the establishment was not harvesting any of the gizzards and all of them were condemned. An establishment employee removed the condensation and cleaned and sanitized the Pack Shackles. (b)(6) stated that as a preventative measure (b)(6) (b)(4) (b)(4) At approximately 1256 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-31722369. The establishments written SSOP procedures Attachment 8.0, Operational Sanitation Instructions state that (b)(4) (b)(4) (b)(4)</p>	CLOSED
P9197	Perdue Foods, LLC.	B7DAA2FA-BF71-4C0A-8BC8-B44E4F7CD728	UAB5610 071608N -1	07/08/2022	01C02	Operational SSOP Review and Observation	416.13(c)	<p>On 7/8/22 at approximately 0643 hours while walking out of the whole bird area, (b)(6) and I (b)(6) (b)(6) observed an employee walking from the gib pack area towards the ice house with clear liners over his boots and entering the ice house. At the time of our observation the employee did not change the liners before entering the ice house and there were no sanitizing solution inside the foot bath. As I entered the ice house, I observed the employee standing on top of a section of the pile of ice. The ice from the ice house is used directly on product and the entire ice house floor is a product contact surface. I immediately took regulatory control action and placed U.S. Rejected tag #B45712191 to the entrance of the ice house. (b)(6) and (b)(6) (b)(6) along with (b)(6) were notified that the establishment was not in compliance with 9 CFR 416.13(c). The establishment personnel removed all of the affected ice and cleaned the floor. Additionally, the sanitizing solution was added to the foot bath. After verifying that sanitary conditions were restored, (b)(6) (b)(6) removed U.S. Rejected tag #B45712191 at approximately 1211 hours.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	2507D316-4A32-427A-B74E-3A86D7535207	UAB5414070109N-1	07/09/2022	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On 7/09/22, at approximately 1427hours while performing a routine Operational SSOP Review and Observation Task, I, (b)(6) observed the following deficiency:I observed in the Cut-Up Area wing line a brown box with product in it, on top of the brown tote lids. As the brown boxes are often placed on insanitary surfaces, they are not permitted to be stacked on top of product contact materials, including any part of the brown totes, to prevent cross-contamination from the bottom of the boxes. I notified (b)(6) (b)(6) of the deficiency and she called (b)(6) (b)(6) (b)(6) was also notified. I observed (b)(6) take the tote lids to the tote washroom to be washed.Establishment failed to comply with regulation 9 CFR 416.4(b). At approximately 1930 hours while performing another tour of the establishment, I, (b)(6) (b)(6) observed the following deficiency in Debone Department Trim line (b)(6) observed an employee had a brown tote on the floor beside the line and he had started to slide the brown tote along the floor, toward the end of the line. (b)(6) was walking with me, and he was notified immediately. (b)(6) immediately stopped the employee and had him remove the brown tote from the floor. (b)(6) (b)(6) went to the salvage station with the employee and removed the product from the contaminated tote and took the contaminated tote to the washroom. No product was affected. Establishment failed to comply with regulation 9 CFR 416.4(b).The establishment failed to meet the regulation cited above.</p>	CLOSED
P9197	Perdue Foods, LLC.	641B832E-0229-4C01-AEB7-616B95FFA52A	UAB4607073509N-1	07/09/2022	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On 7/9/22 at approximately 0708 hours while following up on a corrective action, I (b)(6) observed the following noncompliance. I observed the ice pick utensil (food contact surface) used to break up ice was inside a combo with a purple liner (product contact surface). At the time of my observation the ice breaking utensil contained a rust build-up and a white unidentified foreign material that came off onto my hand when I rubbed it. I immediately took regulatory control action and applied U.S. Rejected tag # B45712194 to the utensil.I notified (b)(6) (b)(6) and (b)(6) that the establishment was not in compliance with 9 CFR 416.13(b). The rust build up was removed and the utensil was recleaned and sanitized. The purple liner was discarded. After verifying sanitary conditions were restored, I released regulatory control and removedU.S. Rejected tag # B45712194 at approximately 0726 hours.According to the Establishment's Operational Sanitation Standard Operating Procedures (b)(4) (b)(4) (b)(4) (b)(4)</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	671AF2EA-01DF-4C07-8294-DD5880C127FB	UAB4607073509N-2	07/09/2022	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(a)	On 7/9/22 at approximately 1033 hours while preparing to perform a NPIS Zero Tolerance Verification task on NPIS system #1, I (b)(6) observed a live fly on the VI hang back rack (product contact surface). The fly was approximately 3/8 inches of an inch in size and black in color. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.2(a) and 416.13(c). The establishment personnel attempted to kill the fly and the hang back rack was cleaned and sanitized in my presence. I verified that sanitary conditions were restored and there were no more flies in the area. The regulation cited was not met.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	80C3E5E8-C8BF-4A17-8B02-5A65A294A959	UAB1308072709N-1	07/09/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14, 416.2(a), 416.2(b)(3)	<p>On 07-09-22, at approximately 0419 hours after the facility was released for inspection I, (b)(6) performed Pre-operational Review and Observation task in Receiving, Evisceration, and Cut up Departments. This was done after the establishment's preoperational inspection and before the start of production. At approximately 0421 hours, I observed the door leading directly to the outside from Hanging Area 2 was propped open. At the time of my observations, no one was exiting or entering the area. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.2(b)(3). (b)(4) personnel immediately closed the door in my presence. Outside in the receiving area inside of the dirty dumpster I observed a large pile of feathers, dried feces and other unidentified foreign material which was approximately 4 feet deep. Also, inside of the DOA dumpster were several chicken heads, feathers, dried feces and other unidentified foreign materials. The material in the dumpsters was from a previous days operation. The inside and outside of both dumpsters were covered in a vast amount flies and there was also a vast number of flies flying around the area of the dumpsters. I notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). (b)(6) removed the dumpsters from receiving area and restored them to a sanitary condition. At approximately 0815 hours I returned to the area and verified that I verified sanitary conditions had been restored to the dumpsters and that the vast numbers of flies in the area were gone. While I was performing my pre-operational inspection in the rehang area inside the plant I observed that there was a fly in the area that had landed on one of the orange evisceration line #1 shackles (product contact surface). I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). (b)(6) immediately instructed sanitation personnel to remove the fly and they cleaned and sanitized the affected shackle. (b)(4) personnel removed the fly and restored sanitary condition on the shackles in my presence. Inside the entire length of the lung gun on evisceration line #2, I observed that there was a thick black unidentified build-up (product contact surface). At 0452 hours, I took Regulatory Control Action of the lung gun on evisceration line #2 with U.S. Rejected Tag NO. B-45953900. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.13(a) and 416.14. Sanitation personnel cleaned and sanitized the affected lung gun. At 0458 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45953931. In the deboning department, I observed that inside the metal case used to store (b)(4) blades for system # 5 (product contact surface) there were several pieces of chicken meat approximately 1/8 to 3/16</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								<p>inches in diameter. The clean blades come directly into contact with the inside of the metal case. At 0724 hours I took Regulatory Control Action of the case and blades on Dapac system #5 with U.S. Rejected Tag NO. B-45712023. I informed (b)(6) and (b)(6) the establishment was not in compliance with 9 CFR 416.13(a), and 416.14. Maintenance personnel cleaned and sanitized the case and blades. At 0747 hours, after verifying that sanitary conditions had been restored, I removed U.S. Rejected Tag NO. B-45712023. This noncompliance is linked to UAB5113075806N /1 written on 07-06-22 from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 34 Pre-Op tasks have been performed and 24 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 70.59% of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of their SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.</p>	

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	A4242E4B-F40D-4383-BC17-C09F008FA0DF	UAB5606074709N-1	07/09/2022	01D01	SPS Verification	416.2(a)	On 7/9/22 at approximately 0713 hours while performing CI duties on line #1 I, (b)(6) observed 3 gnats flying around the outside of the CI window. I observed the 3 gnats land on the white seal/ledge of the window. The gnats were approximately 1/4 of an inch in size and brown in color. I immediately notified (b)(6) and (b)(6) that the establishment was not in compliance with 9 CFR 416.2(a). The establishment personnel sprayed the outside of the window and window seal with chlorine to remove gnats. I verified that there were no more gnats and sanitary condition had been restored. This noncompliance is associated to NR #UAB5810075008-1 written on 7/9/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	B54B82DD-43B8-4AFD-ACEE-A123576EFA66	UAB5809073709N-1	07/09/2022	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.14, 416.4(b)	<p>On 7/9/2022 at approximately 0511 hours I, (b)(6) performed a routine preoperational review and observation task in the Evisceration and deboning Departments. This task was performed after the completion of QA and sanitations preoperational inspection procedures and before the start of operation. At approximately 0511 hours, in the evisceration department, I observed that there were numerous unidentified black specks, feathers and pieces of chicken fat inside the PAA dip tank at the end of evisceration line (b)(6) (product contact surface). Additionally, I observed that the tables used by the QA Technicians for zero tolerance checks on systems #2 and 3 (product contact surfaces) had several pieces of chicken meat and fat ranging in size from approximately to inches. I took regulatory control of the affected equipment with US Rejected tag NO. 45712192. I notified Plant Woody Hawkins of this failure to comply with 9 CFR 416.13(a) and 416.14. Sanitation personnel cleaned and sanitized all affected equipment. At approximately 0725 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-45712192. In the Marination Department I observed that there was a massive build-up of fat and meat particles on the underside of two separate production tables. At 0800 hours I took regulatory control of the tables with U.S. Rejected tag NO. 45712193. I notified Assistance Sanitation Plant Manager, (b)(6) of this failure to comply with 9 CFR 416.4 (b). Sanitation personnel cleaned and sanitized the affected tables. At approximately 0824 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-45712193. This noncompliance is linked to NR#UAB50080602331Nwritten on July 9, 2022, from the same root cause, which in this instance is the establishments continuing failure to implement and monitor their daily pre-operational sanitation procedures throughout the establishment as described in their written SSOP plan. For the last 60 days, 34 Pre-Op tasks have been performed and 24 Pre-Op non-compliances have been documented in PHIS. The present trend and high number of 70.59%% of Pre-Operational sanitation NRs indicate that the establishment is failing to effectively monitor the implementation of theirs SOPs procedures for cleaning of food contact surfaces to prevent the creation of insanitary condition and the possible adulteration of product. It is FSIS expectation that establishment management evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination of adulteration of product. According to 9 CFR 416.14 Each establishment shall routinely evaluate the effectiveness of the Sanitation SOPs and the procedures therein in preventing direct contamination or adulteration of product (s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities,</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								equipment, utensils, operations, or personnel. Failure to properly and effectively address this trend of Pre-Operational noncompliances and failure to reassess your SOPs in order to effectively clean food contact surfaces of facilities and equipment sufficient to prevent direct contamination.	
P9197	Perdue Foods, LLC.	DB05CECC-3DF F-4A9F-A5EA-A AD727635B8A	UAB5109 072309N -1	07/09/20 22	01D01	SPS Verification	416.2(a)	On 7/9/22 at approximately 0708 hours while walking to (b)(6) #1, I (b)(6) observed the following noncompliance. I observed a live fly flying around the trash can by the hand wash sink by chiller #1. At the time of my observation, the fly was flying around and landing on the trash can. The fly was approximately 3/8 inches in diameter and black in color. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.2(a). The establishment personnel attempted to kill the fly and discarded the trash bag and installed a new trash bag. I verified that there were no more flies in the area. This noncompliance is associated to NR #UAB5810075008N-1 written on 7/8/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.	CLOSED
P9197	Perdue Foods, LLC.	0B436339-DD3A- 40BE-8FA2-7A1 CD06383A7	UAB0316 074811N -1	07/11/20 22	01C01	Operational SSOP Record Review	416.16(a)	On Monday 7-11-22 at approximately 1510 hours while I (b)(6) was reviewing the SSOP records for 7/8/22, I viewed the establishments Attachment 8.12 Exposed, Dirty, Unlabeled Product in Cooler SOP Log for the Shipping department. There were 4 checks done in total, with initials and time documented, but no pass (P) or fail (F) recorded for any of the checks, nor anything recorded in the Results column. There was nothing to show whether the product in the cooler was exposed, dirty, unlabeled, or acceptable, for the entire shift. As the plant worked Saturday, I also checked those records. Attachment 8.1 Operational Sanitation Check Sheet for 7-9-22 in Saddle Pack, observed that the establishment documented all Not Applicable (N/A) for Reference #s 1,14,27,40, presumably because the area did not run. There was no documentation on the back giving the reason that the checks did not apply. While reviewing other records, all other areas where processes were not running have recorded N/As with the corresponding Reference #s giving the reason for the N/A documented (in each case, due to not running). (b)(6) (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.16(a). This noncompliance is linked to UAB0317071401N/1 written on 7-1-22 for the same root cause, which in this instance is the establishments failure to correctly document their SSOP findings. This document serves as written notification that continued failure to comply with regulation requirements could result in additional regulation and/or administrative action.	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	445133B7-54DE-4284-9248-DE2CE3AC2854	UAB2307073311N-1	07/11/2022	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d)	<p>On 7/11/22, at approximately 0803hours while performing a routine Operational SSOP Review and Observation Task in the deboning department I, (b)(6) observed heavily beaded condensation dripping from the bottom of trim lines #1 and 2 (nonproduct contact surfaces) onto the trim line conveyor going to ground chicken (product contact surface). At the time of my observations there was not any product on the conveyor. I took regulatory control on the trim line conveyor with U.S. Rejected tag NO. B-31722900. I notified (b)(6) that the establishment was not in compliance with 9 CFR 416.2(d) and 416.13(b). (b)(6) had an establishment employee remove the condensation and clean and sanitize the conveyor. According to the establishment's Attachment 8.13b (b)(4) (b)(4) (b)(4) At approximately 1148 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-31722900. The establishment's written SSOP procedures, Attachment 8.0 Operational Instruction state that (b)(4) (b)(4) (b)(4)</p>	CLOSED
P9197	Perdue Foods, LLC.	5B9AFA7A-2485-4762-B246-89D8DA3C0E03	UAB3015074811N-1	07/11/2022	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	<p>On July 11, 2022 at approximately 1506 hours while performing an Operational SSOP Review and Operation task in the Grading Area, I, (b)(6) observed the following noncompliance: There was heavily beaded condensation on the drip pans. There was condensation dripping in an exposed bin of ice. I took regulatory control action by immediately notifying the (b)(6) (b)(6) and (b)(6) of this noncompliance. (b)(6) instructed floor associates to wipe away the condensation and remove the ice bin. I verified that the ice was condemned and shovel was sanitized; sanitary conditions were restored at 1515 hours. The Establishment failed to meet regulatory requirements 9CFR 416.13(c); plant monitors implementation of SSOP procedures.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	5BF68B2A-5150-494C-B927-F71F55E34779	UAB4210 073611N -1	07/11/2022	01D01	SPS Verification	416.2(a), 416.5(a)	<p>On 7/11/22 at approximately 0723 hours while touring the Evisceration department, I (b)(6) observed an establishment employee with a beard working on NPIS system #1 and handling product with his facial hairs exposed. At the time of my observation the employee did not have on a beard net. I immediately notified (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR 416.5(a). (b)(6) instructed the employee to put on a beard net and I verified that the facial hair was no longer exposed. Additionally, at approximately 0731 hours while in the rehang area, I observed another establishment employee with a beard handling product with his facial hairs exposed. The employee did not have on a beard net. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.5(a). (b)(6) instructed the employee to put on a beard net and I verified that the facial hair was no longer exposed. Attachment 8.3 in the Lewiston Facility Personal Hygiene and Associate Practices Policy states: (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) This issue of beard nets are not being worn to cover exposed beards and mustaches has been documented in several weekly meeting MOI's with the establishment. Most recently this topic was discussed and documented under bullet #15 during the weekly meeting held on 7/8/22. Later, at approximately 0759 hours, while walking through the evisceration department I, (b)(6) observed the following noncompliance. I observed a live fly flying around near NPIS system #1. At the time of my observation, the fly was flying around and landing on the wall. The fly was approximately 3/8 inches in diameter and black in color. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.2(a). The establishment personnel attempted to kill the fly and sprayed down the wall. I verified that there were no more flies in the area. This noncompliance is associated to NR #UAB5109072309N-1 written on 7/9/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
P9197	Perdue Foods, LLC.	8FD05EBC-8F77-425B-B329-663653A97BF6	UAB0212070411N-1	07/11/2022	01D01	SPS Verification	416.2(a), 416.2(b)(2), 416.2(b)(3), 416.2(d)	<p>On 7/11/22, at approximately 1015 hours, while walking through the 28 degree cooler, I (b)(6) observed that in the ceiling in the corridor that connects the 28-degree cooler with the shipping cooler there was an excessive amount of heavily beaded and dripping condensation. The heavily beaded and dripping condensation was present along the entire length of the corridor. Product in blue baskets is continuously moved through this corridor throughout the day. I took regulatory control of the corridor with U.S. Rejected Tag NO. B-31722368 to prevent anymore product from being transported through this area. I notified (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR 416.2(d). (b)(6) called the Refrigeration department and they hung plastic over the entire area. At approximately 1148 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-31722368. Later, at approximately 1221 hours, while walking through the shipping cooling, I (b)(6) accompanied by (b)(6) observed the floor around shipping doors # 2-4 in an insanitary condition. We observed that the footbath was completely filled and overflowing with dark brown muddy water. There appeared to be dirt and debris in the sides of the footbath. The floor next to the footbath in front of shipping doors # 2-4 was wet and covered with a thick layer of brown mud. The jacks were driving through the muddy water as they were unloading the trailers. At approximately 1215 hours, I took regulatory control of the area with U.S. Rejected Tag NO. B-45953914. I informed (b)(6) that the establishment was not in compliance with 9 CFR 416.2(b)(2). (b)(6) had establishment employees clean the area, including the footbath, to remove the muddy water. At approximately 1220 hours, after verifying that sanitary conditions were restored, I removed U.S. Rejected Tag NO. B-45953914. At approximately 1225 hours we continued into the ice pack cooler and observed a fly on top of the orange liner of one of the Large cardboard bins filled with chicken frames. The combo bin was also next to an approximately 2 long puddle of standing water. I took regulatory control of the product combo bin with U.S. Retained Tag NO. B-31722890. While in the area I also observed that there were two, approximately 8 foot x 1 foot gaps between the sides of the trailer and the shipping doors that lead directly to the outside of the plant. These large gaps leading outside were approximately 10-15 feet from where I observed the fly on the product combo bin. I informed (b)(6) (b)(6) that the establishment was not in compliance with 9 CFR. 416.2(a), 416.2(b)(2), and 416.2(b)(3). (b)(6) removed the fly and replaced the orange liner with a new one. (b)(6) had an establishment employee close the trailer doors and cleaned the puddle from the floor. At</p>	CLOSED

EstNbr	EstName	NonComp_ID	NR #	Date	Task	TaskName	Regs	Description	Status
								approximately hours 1250, after verifying that sanitary conditions were restored, I removed U.S. Retained Tag NO. B-31722890.	
P9197	Perdue Foods, LLC.	B5AE1184-E092-42F5-9FDE-BC8E4F39ED0F	UAB2620 071211N -1	07/11/20 22	01D01	SPS Verification	416.2(d)	<p>On July 11, 2022 at approximately 2000 hours while performing an Operational SSOP Review and Operation task in the Ice Pack and Shipping Cooler Area, I (b)(6) and (b)(6) along with (b)(6) observed the following noncompliance: There was heavy fog in the air in both coolers obscuring the ceilings and intermittent drips of water from many areas. The pillars and walls had trails of water dripping down them and the drip pans and doorway lintels had heavily beaded condensation. These doorways are used to convey product into and between coolers. There was no product up against either the walls or the pillars, and plastic had been hung in some areas. Water was dripping on several sealed boxes containing product. I notified (b)(6) and then notified (b)(6) who joined us in the cooler. (b)(6) had associates place purple plastic over the boxes to protect from further drips. As the boxes were sealed and contained packaged product, there was no risk of adulteration at this time. (b)(6) was told that the plant would be receiving an NR and would be expected to manage the condensation tonight and come up with a plan to better control condensation in the cooler by tomorrow. (b)(6) was told this as well, when he called. He said that contractors were coming tomorrow (July 12) to work on the dock doors which are contributing to the condensation problems. In the meantime, the plant will keep the lintels and drip pans wiped, and cover boxed product. The Establishment failed to meet regulatory requirements 9CFR 416.2(d).</p>	CLOSED
P9197	Perdue Foods, LLC.	FDF3ECEC-2451-4172-9F5B-8F319B39625F	UAB3511 072212N -1	07/12/20 22	01D01	SPS Verification	416.2(a)	<p>On 7/12/22 at approximately 1023 hours while performing CI duties on NPIS system #1, I (b)(6) observed the following noncompliance. I observed 2 flies, on the wall in the evisceration department. The flies were approximately 3/8 inches in diameter and black in color. At the time of my observation the line was stopped and I observed the flies flying around and landing on the wall. (b)(6) was notified that the establishment was not in compliance with 9 CFR 416.2(a). The establishment personnel killed the flies and sprayed the wall down. I verified that there were no more flies in the area. This noncompliance is associated to NR #UAB5109072309N-1 written on 7/9/22 from the same root cause, the pest control program being implemented improperly or ineffectively, thus allowing pests to harbor inside the establishment.</p>	CLOSED